



Grapes 70% Viura

30%: Tempranillo and Garnacha

Region/Appellation Rioja

Alcohol by volume 12.50%

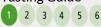
Residual Sugar less than 2 g/l

Hq 3.37

Total Acidity 5.51 g/l

Drinking Window 2022 - 2025

Tasting Guide





Dry Medium Sweet

Tasting note printed 27/07/2024

Viña Real Rosado 2020

Winemaker Notes

Attractive salmon pink in colour with a rose pink rim. This is an aromatic wine, the nose revealing floral aromas along with peach, apricot and background notes of strawberry and citrus. Delicious, balanced palate, rounded with a lightly acidic aftertaste and a long, fruit-driven finish. An elegant wine which can be enjoyed at any time, with food or without.

Vineyard

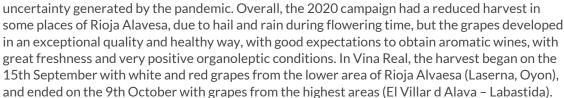
Carefully selected vineyards in the Alavesa sub-region of Rioja.

Winemaking

Grapes were harvested at peak ripeness. The three varieties, garnacha, tempranillo and viura were placed in the vat and allowed several hours of cold maceration. Following this, the vat was gravity drained, without mechanical pressing, to produce a juice which was then fermented at a controlled temperature of 16½C for 20-25 days. In this way, the all important primary aromas are maintained. The resulting wine was kept for a time at the winery before being released to the market.

Vintage

2020 has been a "difficult" year. The weather adversities, such as the hail in June, have been joined this year by the



Food match

Fish/Shellfish

If you wish pair it can go with all kinds of fish, salads and fine pasta

