

FUNDADA EN 1879



#### Grapes

70% Viura

30%: Tempranillo,  
Garnacha

#### Region/Appellation

Rioja

#### Alcohol by volume

12.50%

#### Residual Sugar

less than 2 g/l

#### pH

3.34

#### Total Acidity

5.72 g/l

#### Drinking Window

2024 - 2026

#### Tasting Guide



#### Tasting note printed

29/03/2024

# Viña Real Rosado 2021 6x75cl

## Winemaker Notes

Attr0 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

The Viura, Garnacha and Tempranillo vines are between 8 and 15 years old, some bush trained and some trellised. The soils are cool clay and are to be found on a wide range of orientations.

## 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 16C 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

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favourable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields, the grapes improved significantly with this rainfall. The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening. The grapes were healthy, well balanced and generally had good acidity, so enabling us to produce great wines with good ageing potential. Harvest began on the 21st September for white and red grapes from the lower areas of Rioja Alavesa (Laserna, Oyón) and ended on the 16th October with the higher areas (El Villar de Álava-La bastida), one week later than in 2020

## Food match

Fish/Shellfish

Pairs well with all kinds of fish, salads and fine pasta.

