



Grapes 30% Viura 50% Tempranillo 20% Garnacha

Region/Appellation Rioja

Alcohol by volume 13%

Residual Sugar less than 2 g/l

Hg 33131

Total Acidity $7.7 \, g/l$

Tasting Guide



1 2 3 4 5 6 7 8

Medium

Tasting note printed 05/09/2025

Viña Real Rosado 2024 6x75cl

Winemaker Notes

With an appealing pale pink hue, this wine reveals elegant and delicate floral aromas intertwined with subtle fruity notes, evoking the freshness of spring. On the palate, it stands out for its smooth entry, a rounded and perfectly balanced profile, and a fresh, fruity finish that lingers pleasantly.

Vineyard

The vineyards, aged between 8 and 15 years, are planted in both bush and trellis systems in Rioja Alavesa, primarily in the areas of Elciego and Laguardia. These vineyards thrive on cool, clay-based soils with varied orientations. The grape varieties used in crafting this wine are tempranillo, viura and garnacha.

Winemaking

Once the tempranillo, viura and garnacha grapes are brought into the stainless steel tanks, they undergo a few hours of maceration before being bled off by gravity. This process produces a must that ferments slowly over 20-25 days at a controlled temperature of around 16°C, preserving the primary aromas characteristic of each variety. After the alcoholic fermentation is complete, the wine is clarified, filtered, and bottled.



Vintage

The 2024 harvest in Rioja Alavesa was marked by unique conditions, influenced by recent years of drought and spring frosts that significantly reduced vineyard yields. Despite these challenges, the summer weather-without extreme temperatures-and the cooler conditions toward its end contributed positively to the phenolic ripening of the grapes, ensuring a harvest of exceptional quality, albeit with limited production.

Food match

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