

# VIÑA REAL ROSADO 2024

*The first Viña Real wines were launched in 1920. They were produced from grapes grown around Elciego in the heart of the Rioja Alavesa province and in which the personality, character and elegance of this region blend seamlessly with the balance achieved through perfect ageing.*

*Viña Real*

**Type of wine:** Rosé  
**Region of production:** Rioja  
**Year:** 2023  
**DOCa vintage rating:** Good

**Grape varieties:** 30% Viura,  
50% Tempranillo,  
20% Garnacha  
**Type of bottle:** Burgundy  
**Bottle size:** 75cl.  
**Bottling date:** February 2025

**Alcoholic volume:** 13%  
**pH:** 3.31  
**SO<sub>2</sub> Free/Total:** 26/64  
**Total acidity:** 5.7  
**Volatile acidity:** 0.32  
**Suitable for vegans**



## The 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.

Harvesting is carried out at the optimal stage of ripeness to achieve a wine with moderate alcohol content, vibrant fruit expression, and balanced acidity.

## 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 / Harvest description

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.

At Viña Real, the harvest began on September 18 with tempranillo in Laserna and concluded on October 5 with grapes from Villar de Álava.

## Tasting 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.

A versatile wine, ideal for any occasion, whether enjoyed on its own or paired with food.

Excellent for pairing with fresh salads, light pasta dishes, or a variety of vegetables.

Serving temperature: 8–10°C.