

REAL DE ASÚA

2021

This wine was born in 1994 as a tribute to the founders of the winery, the Real de Asúa brothers.



Type of wine: Red

Region of production: Village of Villalba in the Rioja Alta. Carromaza vineyard

Year: 2021

C.V.N.E. vintage rating: Excellent

Grape varieties: 100% Tempranillo

Type of bottle: Bordeaux

Bottle size: 75cl., 1.5l., 3L, 6L

Bottling date: January 2024

Production: 14,493 bottles.

Ageing and barrel type:

12 months in new French tronçais barrels

Alcoholic volume: 14%

pH: 3.66

SO₂ Free/Total: 28/86

Total Polyphenols Index: 72

Total acidity: 5.5

Volatile acidity: 0.63

Suitable for vegans



The vineyard

Real de Asúa comes from our plot known as Carromaza (2,37 hectares) in the village of Villalba, in Rioja Alta. The higher part of the vineyard is located at 555 meters above sea level, with slopes down to 530 meters.

The climate has Atlantic influence; windy, and with the risk of frosts. However, this particular plot is located at the foothills of the Sierra de Cantabria, which provide protection. The vines are trellised, to protect them from the wind. Planted on sandy, south facing slopes. Annual rainfall of 500mm.

Winemaking

The grapes were harvested by hand into 300 kg crates which, and then refrigerated at 10°C until their transfer to the winery, a few kms away.

There was a double selection of the grapes, first in the vineyard and on arrival at the winery. Cold maceration with whole grape, followed by gentle crushing. Fermentation took place in small, five-year-old French oak vat. Wild yeasts were used. Regularly punching, followed by maceration at 28-29°C. The draining of the vats was determined through tasting.

The wine was then racked to new French oak barrels where the malolactic fermentation took place. Subsequently the wine was racked to new and one year old French oak barrels.

Vintage / Harvest description

Harvest at Carromaza took place on October 13 & 14.

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 favorable 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.