

Real de Asúa 2020



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:** Village of Villalba in the Rioja Alta. Carromaza vineyard
- **Vintage:** 2020
- **Grape varieties:** 100% Tempranillo
- **Formats:** 75cl., 1.5 l., 3 l., 6 l.
- **Bottling date:** January 2023
- **Ageing and barrel type:** 12 months in new tronçais barrels

Analytical data

- **Alcoholic volume:** 14,5%
- **Total acidity:** 5.52
- **pH:** 3.6
- **Suitable for vegans**
- **Volatile acidity:** 0.52
- **SO₂ Free/Total:** 30.4/88
- **Total Polyphenols Index:** 95

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 has an elevation of 555 metres above sea level, sloping down to 530 metres. The climate is influenced by the Atlantic; its' windy, and with the risk of frosts. However, this particular plot is situated in 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 is in the region of 500mm.

Winemaking

Grapes were hand harvested into 300 kg crates which, after recollection, are then stored in a refrigerated trailer 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 later on arrival at the winery. Whole grapes were held at a cold temperature and the following day were very gently crushed and then gravity fed into a small, five year old French oak vat. Wild yeasts were used, with punching down to manage the cap and following the alcoholic fermentation, taking place at 28-29°C, the wine was left to macerate on its skins. The time for draining the vat 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 French oak old barrels.

Vintage / Harvest description

Harvest at Carromaza took place on September 9th. Milder temperatures over the year reduced the growing season over previous years' average by around 15 days. No snow over the winter, and importantly, no spring frost. Very healthy fruit set and harvest. Higher rainfall than the average for the village of Villalba. As a result, yields were somewhat higher than previous years' for this particular plot. A fresh, cool vintage.

Total production

11.031 litres