REAL DE ASÚA 2022

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: 2022

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 2025 Production: 11,493 bottles.

Ageing and barrel type:

12 months in new and one year old French oak barrels. Tronçais Alcoholic volume: 14% pH: 3.60 SO₂ Free/Total: 29.6/80 Total Polyphenols Index: 70 Total acidity: 5.52 Volatile acidity: 0.6 Suitable for vegans



The vineyard

Real de Asúa originates from our Carromaza plot, located in the village of Villalba, in Rioja Alta, at an altitude of 600 metres. The site is influenced by an Atlantic climate windy and prone to frost—though its position at the foothills of the Sierra de Cantabria offers natural protection.

The vineyard is trellised and planted on sandy clay soils with deeper layers of red clay. It faces a northwest-southeast orientation and receives an average annual rainfall of around 700 mm, although this figure was lower in the 2022 cycle.

Winemaking

The grapes were hand-harvested into 300 kg crates and cooled to 10°C before being transported just a few kilometres to the winery.

A double grape selection was carried out—first in the vineyard, then again upon arrival at the winery. The whole bunches underwent a cold maceration before gentle crushing. Fermentation took place in small, five-year-old French oak vats using indigenous yeasts. Regular punch-downs were performed, followed by maceration at 28–29°C. The vats were drained based on tasting criteria.

The wine was then transferred to new French oak barrels, where it underwent malolactic fermentation. Once completed in early December, it was racked into a mix of new and one-year-old French oak barrels for ageing.

Vintage / Harvest description

The 2022 harvest in our Carromaza plot was carried out on September 27 and 28.

The growing season lasted 166 days—shorter than in previous years—and was marked by drought and high temperatures. Nevertheless, the vineyard's altitude, slope orientation, proximity to the Sierra, and soil structure helped buffer these extreme conditions.

As a result, the grapes ripened gradually and steadily, maintaining excellent health and concentration, thanks in part to the naturally low yields of the vineyard. The favourable weather during the harvest further ensured the grapes reached the winery in outstanding condition.