

REAL DE ASÚA

2023

This wine was born in 1994 as a tribute to the winery's founders, the brothers Eusebio and Raimundo Real de Asúa.



Type of wine: Red
Region of production: Village of Villalba in the Rioja Alta. Carromaza vineyard
Year: 2023
Grape varieties: 100% Tempranillo

Type of bottle: Bordeaux
Bottle size: 75cl., 1.5l., 3L, 6L
Bottling date: 21st April 2026
Production: 11,493 bottles.

Alcoholic volume: 14,5%
pH: 3.69
SO₂ Free/Total: 30/85
Total Polyphenols Index: 82
Total acidity: 5.5
Volatile acidity: 0.53
Suitable for vegans

Ageing and barrel type: 12 months in French oak, including small-capacity foudres and one-year-old barrels.



The Vineyard: The Origin of the Inimitable

Real de Asúa is born from our Carromaza parcel, an exceptional vineyard set on a cool hillside in the village of Villalba, in the heart of Rioja Alta, at 600 metres above sea level. It is sheltered from the northerly winds by the gentle contours of the Sierra de Cantabria.

Due to its location, Carromaza is influenced by an Atlantic climate—characterised by persistent winds and the risk of frost—while the Sierra acts as a natural barrier, bringing both protection and a sense of freshness and balance.

The Tempranillo vines are trellised and grown on sandy clay soils, with deep strata of red clay that lend the wine structure and complexity.

Carromaza is oriented from northwest to southwest and, in a typical year, receives around 500 mm of rainfall, although, as in the previous vintage, 2023 was drier than usual.

Winemaking: Craftmanship and Care

The 2023 Carromaza fruit was meticulously selected in the vineyard and hand-harvested at its optimal point of ripeness. It was then cooled to 10°C before being transported in 300 kg crates to the winery, located just a few kilometres away.

Upon arrival, a second selection was carried out. Whole clusters underwent a cold maceration prior to gentle crushing. Fermentation took place with indigenous yeasts in small French oak vats, allowing for precise and expressive extraction. During vinification, regular punch-downs were performed, followed by a maceration phase at 27–28°C. The technical team carried out regular tastings to determine the optimal moment for devatting and transfer to small concrete vats for malolactic fermentation.

In early December, the wine was carefully racked and began its slow ageing in different French oak vessels: a small-capacity Garbellotto foudre and a carefully selected range of one-year-old 500-litre barrels from the Taransaud and Darnajou cooperages.

Vintage: The Challenge of Excellence

Harvest at our Carromaza vineyard took place on 6 and 7 October.

The 2023 growing season was marked by meteorological complexity and culminated in a particularly demanding harvest, both in the vineyard and in the winery.

Following an unusually dry winter, budbreak occurred slightly earlier than usual. Spring maintained this restrained pattern, with limited rainfall; however, early summer storms and the moderate temperatures of June and July provided a brief respite for the vines.

Within this context, Carromaza's privileged setting—its altitude, proximity to the Sierra, optimal orientation and the singular composition of its soils—acted as a valuable mitigating factor against the year's challenges. As a result, the vineyard responded in a balanced and consistent manner, allowing the fruit to reach ripeness with the precision and character that define this singular site.