VIÑEDOS REAL RUBIO

REAL RUBIO CRIANZA 2021



THE HARVEST IN OUR VINEYARDS

A vintage marked by uncertainty. The growing season began under the threat of spring frosts, which fortunately never occurred. It continued with a rainy spring and a dry summer, with significant day-to-night temperature variations that allowed for perfect ripening. Rainfall at the beginning of September caused some concern, but once it had passed, the grapes were harvested in excellent condition and with very good quality.

GRAPE VARIETIES

Tempranillo and Graciano.

Area: Planillalta and Butrago.
Altitude: 450–480 metres.

WINEMAKING

Selected from a number of our own low-yielding vineyards to create a wine with ageing potential. The grapes are fully destemmed and fermented under controlled temperatures of 25°C.

The wine spends a total of 18 months in oak barrels: 10 months in French oak and 8 months in American oak to achieve greater balance and complexity. It is then bottle-aged for a minimum of 6 months before release.

TASTING NOTES

This wine represents the new generation of Rioja Crianza wines, reflecting the distinctive characteristics of the Aldeanueva de Ebro terroir and the identity of Real Rubio winery.

The Graciano variety, combined with the classic Tempranillo, produces a wine of vibrant colour and remarkable acidity. On the nose, the French oak integrates beautifully with red fruit aromas and hints of vanilla. Powerful on the palate with a long finish, it reveals ripe, approachable tannins that complete the wine's harmony and balance.

FOOD PAIRING SUGGESTIONS

An ideal match for cured meats, cheeses and tapas. It also pairs beautifully with hearty dishes, stews, red meats and oily fish.

Recommended serving temperature: 14°C – 16°C.

BAYDIVERSITY PROYECTO DIONISIO

RIOJA

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