



C.V.N.E. Vina Real Rioja Crianza 2017



“ The popular red 2017 Viña Real Crianza is a gastronomical blend produced with grapes from Rioja Alavesa: 90% Tempranillo and the rest Garnacha, Mazuelo and Graciano fermented in stainless steel and matured in oak barrels for 13 to 14 months, during which time it was raked every five to six months. The first thing that is going to catch your attention is the new label, which takes things from the past but put in a new, more modern style, which also reflects what the wine is like. The Viña Real range (white, rosé and Reserva) is gradually going to adopt this same label but with the letters in different colors. The second thing that I also loved is the Garnacha character that clearly comes through, even if it represents a small percentage in the final blend (Garnacha and Graciano like heat and do well in warmer years). The oak is nicely folded and integrated into the fruit. Very enjoyable and fresh, in line with what consumers expect but with an extra spark of red fruit that is quite remarkable for the 2017 vintage. The palate is textured, fine and polished, with very fine tannins and high drinkability. I think this is one of the Crianzas that I have enjoyed the most in recent times. I love it. Remarkable for a year like 2017

- Luis Gutierrez, October 2020



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