Leyenda de una herencia

RESERVA REAL

2017



Grape varieties: Cabernet Sauvignon, Merlot and Cabernet Franc

Date grapes picked:

Cabernet sauvignon: From the 22th of September

Merlot: From the 16th of September

Cabernet franc: From the 23th of September

Winemaking:

Number of days of skin contact: Between 15-20 days

Length of alcoholic fermentation: 7 days

Fermentation temperature: 26°C

Ageing: During 18 months in new French oak barrels

Technical data:

Alcohol level: 14.5% vol.

pH: 3.45

Total acidity: 5.4 g/L (tartaric a.)
Residual sugar: 0.4 g/L - Internal data -

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: Gracias a la gran calidad de sus taninos, envejecerá con excelencia durante los próximos 15-20 años.

The following number of bottles have been produced in this vintage:

Borgoñesa (75 cl): 4.288 Magnum (150 cl): 236 Jeroboam (300 cl): 34



Vintage comments:

Overall, 2017 experienced normal temperatures. The growth season was also normal, although the flowering period was very warm (almost 2°C above average) and the ripening period was cooler than usual. In terms of precipitation, 2017 would constitute a dry year (almost 40% less rainfall than average). The vegetative cycle was particularly dry (50% less rainfall), as was the ripening period (60% less).

Awards:

- · 2017 vintage: 95 points, 100% Blind Tasted Andreas Larsson 2021
- · 2017 vintage: 95 points, Decanter Wine Awards 2021
- · 2017 vintage: 94 points, JamesSuckling.com 2021
- · 2016 vintage: 95 points, VINOUS Joshua Raynolds 2021
- · 2016 vintage: 94 points, 100% Blind Tasted Andreas Larsson 2021
- 2016 vintage: 93 points, Wine Spectator 2021
 2016 vintage: 96 points, Wine Enthusiast 2020
- · 2016 vintage: 95 points, Decanter 2020
- · 2016 vintage: 95 points, JamesSuckling.com 2020
- · 2015 vintage: 95 points, Decanter 2020









Estate of origin: Les Arnes

Location: Mediona, Alt Penedès

Story: We began making Reserva Real following a visit from his Majesty, the King Emeritus Juan Carlos I to our winery in 1995. It is one of the most exclusive, limited-production wines in Spain. A blend of the finest Cabernet Sauvignon, Cabernet Franc, and Merlot grown in our small Les Arnes vineyard.

Year vines planted: 1981

Surface area: 4 ha (10 acres)

Elevation: 365 m

Slope: 5-10%

Orientation: E

Yield: 4.034 Kg/ha

Soil:

The soils derive from Silurian slates (Paleozoic) that are unique within the Penedès region. They are dark in color, shallow, rocky, and drain swiftly. The mineral nature of the soil provides exceptional conditions for growing Cabernet and Merlot.

Precipitation:

Annual average (historical): 539 mm Annual total (current vintage): 332 mm

Temperature:

Annual average (historical): 15.1 °C Annual average (current vintage): 14.9°C