



# REAL DE ASÚA



A tribute to the  
founders of a mythical  
Company

*Compañía Vinícola del Norte de España*



Harvest season at C.V.N.E in the 20's.

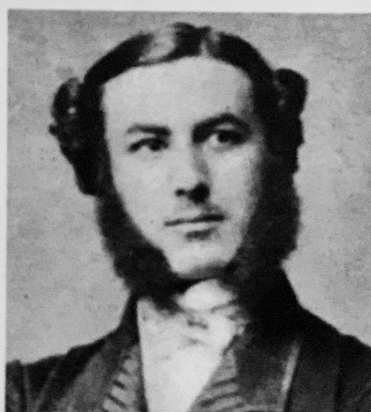


# A brief history of C.V.N.E.

The Compañía Vinícola del Norte de España, or C.V.N.E., was founded in 1879 by two brothers, Eusebio and Raimundo Real de Asúa.

The brothers came from Bilbao, where the family owned a shipping company. Eusebio moved to the drier climate of Haro, La Rioja, for health reasons. His move coincided with the phylloxera crisis in France; the brothers spotted an opportunity and leapt into the wine business. In later years, the family sealed its commitment to producing wine by selling its ships to the British Royal Navy, as it prepared for the Great War.

To this day, C.V.N.E. remains firmly in the hands of the founding family, and is considered one of Rioja's first growths. This wine was born as a tribute to its founders, the Real de Asúa brothers, and to the cities of Bilbao and Haro that saw them and the Company flourish.



Eusebio and Raimundo Real de Asúa



Harvest with open barrels in the 20's

Not being born into vineyards belonging to the family, the Real de Asúas bought land and planted it to vines. They also bought vineyards whenever they could. Starting in the 1950s, the family set its sights on the rugged village of Villalba, in the foothills of the Sierra high above Haro.

In the 90s, with the first signs of global warming, our family realized that this place had something special. Everyone who worked in this specific place said it had a special atmosphere: the nature and the ecosystem are in perfect harmony with the vineyards, surrounded by the forest above.

Importantly, the vines and their

grapes stood out, with an exceptional taste. Smaller grapes, with a more concentrated juice and above all, a freshness that was quintessentially Rioja Alta.

We began to isolate several plots where the vines produced smaller tempranillo grapes than the others. There was something incredible about their freshness, their aromatic definition and their purity.

From 1994, we made a unique wine from this terroir to have all the perspective necessary to, one day, make the great wine that our family had imagined 30 years before. Originally, the wine was sourced from different plots that our family owned in this village, striving to capture its essence.



Harvest at C.V.N.E.



Wine pressing



Women working on the bottling line



Vinification cellar





The vineyard

At the same time, we carried out avant-garde experiments with regard to the most natural work as possible in the vineyards and in the winemaking approach. Real de Asúa has always been at the forefront of all the cultural innovations that our family conducted at C.V.N.E. It was important for us to carry out this work with a minimum of intervention in the wine to preserve its complexity and deliver the most exact reflection of this village.

In the past harvests, we have focused on one specific terroir in Villalba: Carromaza. Now Real de Asúa is made from this vineyard only. In the past, we strived only for perfection. Our approach is different now: we also want to perfectly express what this land, this particular plot, can produce, as the epitome of this village's typicity: fresh and complex, masculine and feminine, the most beautiful wine we could imagine.



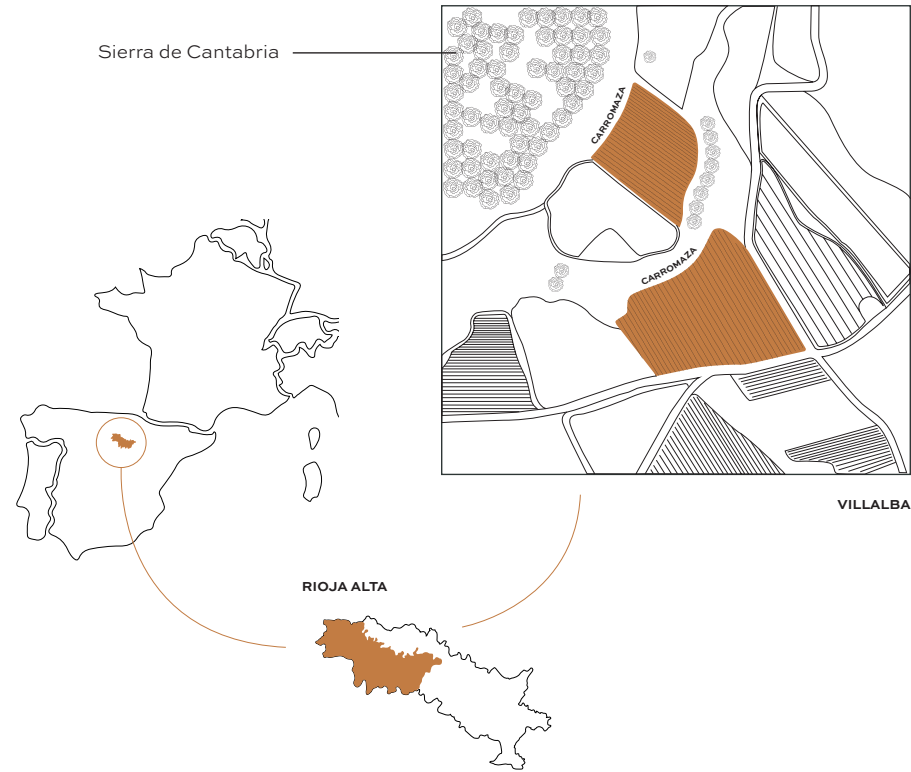
Carromaza plot

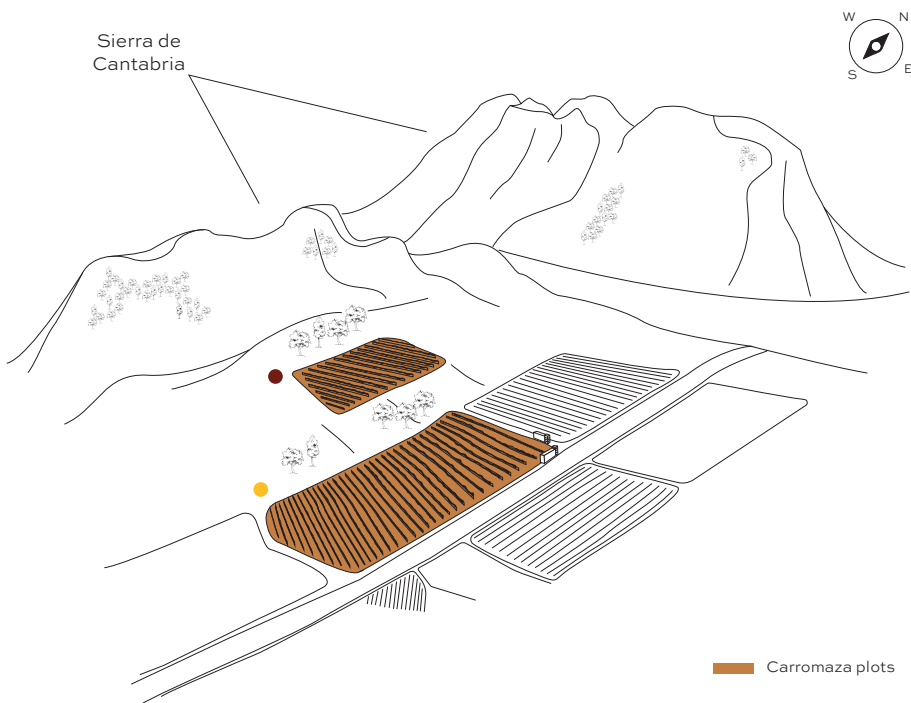
It is an evolution, a work of precision that our forward-thinking great-grandfathers would appreciate.

Real de Asúa is made using our own grapes from the plot known as Carromaza in the village of Villalba, in Rioja Alta.

The climate is influenced by the Atlantic; windy, with the risk of frost. However, this particular

plot is situated in the foothills of the Sierra de Cantabria, which provide protection. The vines are trellised to be protected from the wind. Planted on south facing slopes, with annual rainfall around 500mm.





PLOT : CARROMAZA

PLANTED : 1987  
VARIETY : TEMPRANILLO



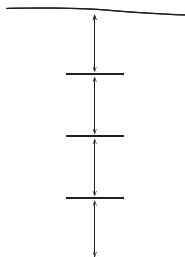
ELEVATION : 555 m  
HECTARES : 0.85 ha



ELEVATION : 530 m  
HECTARES : 1.52 ha



## SOIL COMPOSITION



0-30 cm : Higher content of organic matter and some coarse elements.

30-70 cm : Layer of marl and sandy clay with ocher tones.

70-140 cm : Reddish clay accumulation and calcic reprecipitations.

140-200 cm : Coarse-grained limestones, sediments with calcium carbonate.



## **WINEMAKING**

Grapes are hand-picked in 300 kg crates and then stored in a refrigerated trailer at 10°C until their transfer to the winery, a few kms away.

There is a double selection of the grapes, first in the vineyard and later on arrival at the winery. Whole grapes are stored overnight at a cold temperature and the following day gently crushed and transferred by gravity into a small, five year old French oak vat. We use wild yeasts, punch down to manage the cap and - following the alcoholic fermentation, which starts at 28-29°C - we leave the wine in contact with the skins. The time for draining the vat is determined after tastings.





The wine was racked into new French oak barrels where the malolactic fermentation took place. Subsequently the wine was racked to new and one year old French oak barrels.

C.V.N.E  
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26200, Haro  
La Rioja, SPAIN.

[www.cvne.com](http://www.cvne.com)

