

Vivanco

Colección 4 Varietales

70% Tempranillo, 15% Graciano, 10% Garnacha, 5% Mazuelo

Colección Vivanco are limited-production wines which capture the essence of traditional Rioja grape varieties and the extraordinary terroirs in which they are grown. Each label depicts a different museum piece.

Tasting Notes:

Powerful and complex aromas of ripe red and black fruits and floral notes. The oak is well-integrated and the spices, toffee, and licorice notes are elegant. Excellent minerality. Fresh and expressive with soft, rounded tannins that lead to a long finish packed with smooth, ripe fruit flavors. Perfect with filet mignon topped with bearnaise sauce or stuffed porkchops.

Vineyards:

Region: Rioja, Spain
Vineyard Name: Finca El Cantillo
Vineyard Size: 11.9 hectares
Training Method: Wire
Planting Density: 3,100 vines/hectare
Soil Composition: Clay & limestone
Elevation: 492 meters
Exposure: Northern

Winemaking:

Harvest: Carefully hand-harvested in October with selection taking place directly in the vineyard. The best bunches were placed in small crates and stored in cooling chambers for a minimum of 30 hours until the temperature of the berries reached 3°C.

Fermentation: Upon further selection, the best clusters were destemmed and crushed. Each varietal was fermented separately. The fruit was gravity-fed into small French oak vats. The must was cold-fermented on the skins over 20 days using native strains of yeast.

Aging:

Gravity-fed into new and second-use French oak barrels from various coopers for 14 months of aging on the lees, followed by 6 months in bottle. The varietals were blended just before bottling unfiltered and unfined.

Technical Data:

Alcohol: 14.5%

Production Quantity: 9,638 bottles



IMPORTER
OF THE YEAR
2014

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