

# Vivanco

## Colección Dulce de Invierno 4 Varietales

50% Tempranillo, 20% Graciano, 20% Garnacha, 10% 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:

Clean and bright. Very pleasant intense aromas of candied fruit, dried peaches, orange confit, and quince jelly. It is all wrapped in elegant florals and cocoa notes. A delicate, well-balanced dessert wine, it is sensual with a long, sweet fruit finish. Serve alongside strong cheeses at the conclusion of a meal or with any number of sweets.

### 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 January with selection taking place directly in the vineyard. Yields were extremely low. The grapes were soft-pressed. Each varietal was fermented separately. The must was fermented on the skins over 45 days.

Fermentation:

### Aging:

New French oak barrels from various coopers, with differing toasting levels, for 12 months of aging on the fine lees, followed by 12 months in bottle. The varietals were blended just before bottling unfiltered and unfined.

### Technical Data:

Alcohol: 14.5%  
Acidity: 6.0 grams/liter

Production Quantity: 2,342 bottles



IMPORTER  
OF THE YEAR  
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