

Vivanco

Colección Maturana Tinta

100% Maturana Tinta

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:

Spicy aromas of peppercorns and cloves combine with dark red fruit such as raspberries. Earthy notes of mulberry leaves, roses, and underbrush make up the backdrop. Balsamic notes flood the palate. Excellent minerality and spicy hints create an elegant, vibrant mouthfeel of smooth tannins.

The perfect accompaniment to any roasted or grilled red meat, aged cheeses, or cured meats.

Vineyards:

Region:	Rioja, Spain
Vineyard Name:	Sobrevilla & El Manzano
Training Method:	Wire
Planting Density:	3,000 vines/hectare
Soil Composition:	Clayey / Alluvial
Elevation:	458 / 346 meters
Exposure:	Northern / Southeastern

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 21-23 days using native strains of yeast.

Aging:

Gravity-fed into new and second-use French oak barrels from various coopers, with differing toasting levels, 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:	13.5%
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Production Quantity:	1,394 bottles
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OF THE YEAR
2014

WINE ENTHUSIAST
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AWARDS

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