



VIVANCO CRIANZA 2014

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The wine

Showing the full dimension of our terroirs, our native grape varieties, how to combine maturity, elegance and freshness. How to explain through a wine that it is today's Rioja and the Rioja of the future. From the understanding of the vineyards, their selection and the step towards a wine that is more Vivanco than ever, where Maturana Tinta and Graciano can start to be understood from an important Tempranillo base. A contemporary Crianza, born in the vineyard and turned into wine from the utmost respect for grapes. A wine that shows our commitment to Wine Culture, with the diversity of Rioja and its landscapes. A Crianza that is more Vivanco than ever.

This was the 2014 vintage

The cold was gone and the weather was stable again, with more hours of sun and less suffering until the harvest arrived. It is here, in September, when everything got complicated. The rains appeared, and so did the heat, and we had to select our grapes better than ever to avoid the evil grey rot. A trying harvest but full of satisfactions, after the huge work carried out both in the winery and in the field.



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Joan Miró is considered one of the foremost representatives of Surrealism. In this work, *Le Troubadour*, on display at the Vivanco Museum of Wine Culture, we identify the freshness of his brushstrokes and colourfulness with our Vivanco Crianza. A versatile, modern, fresh and fruity wine.

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Fresh and Fruity

Variety: 95% Tempranillo, 2% Maturana Tinta, Graciano 3%

Vineyards: A selection of estate-owned vineyards in Briones, San Vicente, Alesón (Finca San Antón), Villamediana-Agoncillo and Tudelilla, distributed among 20 plots at different altitudes, with different soils and orientations.

Harvest: All the grapes are placed in a cold room for 24 hours before being processed on the sorting table. We began picking the Tempranillo grapes in early October, with the Graciano and Maturana Tinta harvest starting in mid-October.

Winemaking: After mild crushing, the grapes are fed by gravity into small French oak vats where they ferment and are left to macerate for 20 days in contact with the skins at a controlled temperature of 28 °C with light pumpovers.

Malolactic fermentation: In small French oak vats.

Ageing: Aged for 16 months in French (60%) and American (40%) oak barrels, with periodic rackings, followed by at least 6 months in the bottle-ageing hall.

Tasting notes: Bright red with a light purple rim. Fresh, intense aromas of red fruit, with spicy and liquorice notes, accompanied by elegant toasty and smoky hints. Fresh and sweet in the mouth, with a very well-balanced, persistent and elegant mouthfeel.

Serving and pairing: Serving temperature: 16-18 °C. The perfect companion to tapas, Mediterranean cuisine, rice dishes, pulses, pasta and all kinds of white and red meats.

