



VIVANCO RESERVA 2011

THE WINE

Vivanco Reserva is a tribute to the category that best defines the Rioja style: Reserva. This is a revision from a more contemporary viewpoint; a wine with greater fruit load and newer wood.

THE VINEYARD

All the vineyards intended for the Vivanco Reserva are owned by the Vivanco family and located in Briones, Rioja Alta. The grapevines are 35 years old on average and come from six different plots: El Manzano, Orizabal, La Ballesta, La Isla, Porres and Camino San Asensio. Each one contributes its own, different personality to the wine.

VITICULTURE

All our vineyards are tended using sustainable practices, avoiding the application of herbicides and other synthetic products in order to draw their full potential.

THE 2011 VINTAGE

It was a dry year, the first in a series that culminated in the 2012 drought, without precedent in the previous decade. Vineyard intervention was minimal, with sparse tipping to maintain most of the canopy cover and cluster thinning to regulate the load and achieve full ripening of Tempranillo and Graciano grapes.

RECOGNITION

The Vivanco Reserva style is endorsed by some of the most influential critics and international competitions

Publication	Vintage 2004	2005	2007	2008	2010
Robert Parker	89 points	91 points	89 points	90 points	92 points
Wine Spectator				90 points	92 points
Wine and Spirits			91 pts		
Bruselas World Contest		gold	Great Gold Medal	gold	gold
Tempranillos for the World			Great Tempranillo Gold		

Vivanco

BODEGA · FUNDACIÓN · EXPERIENCIAS
sharing wine culture



Vivanco

BODEGA · FUNDACIÓN · EXPERIENCIAS
sharing wine culture

Juan Gris was an iconic member of Cubism. In this work, *Naturaleza Muerta*, on display at the Vivanco Museum of Wine Culture, we equate his painstaking, elegant technique with our Vivanco Reserva. A complex red with many nuances.

VIVANCO

RESERVA 2011

Complex and Spicy

Grape varieties: 90% Tempranillo, 10% Graciano.

Vineyards: A selection of family-owned vineyards in Briones, Rioja Alta —a terroir with a marked Atlantic influence— that are 35 years old on average and not very vigorous, grown in chalky-clay soils.

Harvest: Picked by hand and taken in small crates. 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 mid-October, with the Graciano harvest starting at the end of the month.

Winemaking: Each grape variety is vinified separately. 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 30 °C with light pumpovers.

Malolactic fermentation: In small French oak vats.

Ageing: 24 months in new and second year barrels made with French and American oak. The wine is fine-tuned for several months in French oak vats before being bottled and laid down for the next 24 months.

Tasting notes: Intense, dark-cherry red, with a brick rim evincing fine development. Aromas of ripe cherries and blackberries with an earthy, mineral component, accompanied by spicy notes of cinnamon and sage. Deep, and complex on the palate, with a velvety, silky, enveloping mouthfeel; very persistent.

Serving and pairing: Serving temperature: 16-18 °C. Perfect with all kinds of meats, stews, game dishes, mushrooms, aged cheeses, etc.

