

# 4 VARIETALES

## COMPLEXITY AND ELEGANCE

**Variety:** 70% Tempranillo, 15% Graciano, 10% Garnacha & 5% Mazuelo.

**Production 2012:** 11.239 bottles.

**Winemaking:** Each variety was hand harvested separately into small 10 kg cases. The crates were refrigerated in the winery's cooling chambers to reduce the temperature of the grapes to 3 °C. Double selection, first bunches then grapes, with a gentle destemming and pressing. Separate fermentation for each variety and plot. Fermentation in French oak vats that were filled using gravity and without the use of pumps. Cold maceration and fermentation using natural yeasts for each variety: 22 days for the Tempranillo, 21 days for the Graciano, 23 days for the Garnacha and 22 days for the Mazuelo. Malolactic fermentation took place in French oak barrels that were gravity filled.

**Maturation:** 16 months in second year and new French oak barrels from different coopers, using various sources of oak and toast levels. Each of the varieties remained on its lees throughout, with occasional batonage in the first four months, but without racking. The wine was blended at the end of this process, then bottled without fining or filtration, so small natural deposits can occur in the bottle.

**Tasting Note:** Deep cherry garnet colour. Complex aromas, lots of mature black and red fruit aromas with well integrated fine oak notes. Good minerality and hints of spices, toffee and liquorice root notes. In the mouth it offers great fruit freshness, velvet soft roundness and a long, delicate but complex finish.

**Open, Serve and Match:** Best served just below room temperature as an excellent match for red grilled meats, foie and game.



*Vivanco*

WINERY · FOUNDATION · EXPERIENCES  
sharing wine culture