

Tempranillo blanco and Maturana blanca vineyards in Sierra Carbonera, Tudelilla, Rioja Baja, at an altitude of 700 meters above the sea level.



# VIVANCO

## VIURA- TEMPRANILLO BLANCO MATURANA BLANCA

### A UNIQUE WINE IN RIOJA

Vivanco Viura-Tempranillo Blanco-Maturana Blanca. The first wine in Rioja to be made with this unique blend. Using traditional Viura as a basis and main variety (50%), the wine includes, for the first time, two minority grapes which are exclusive to Rioja: Tempranillo Blanco and Maturana Blanca. The three varieties come from estate-owned vineyards grown by the Vivanco family in different terroirs across Rioja.

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#### VIURA:

50% OF THE BLEND. The main white grape variety grown in Rioja, it produces fruity wines with floral aromas and remarkable acidity, ideal for making both young and aged whites. Our Viura vineyards are located in Briones, Rioja Alta.



#### TEMPRANILLO BLANCO:

35% OF THE BLEND. This grape variety comes from a natural genetic mutation found in a single cane of a red Tempranillo vine, discovered in an old vineyard in Murillo de Río Leza (La Rioja) in 1988. It has a fruity, intense aroma of bananas, citrus fruit and tropical fruit. It is exclusive to Rioja. Our vineyards are located in Briones, Rioja Alta, and Tudelilla, Rioja Baja, in a vineyard at an altitude of 700 meters above sea level in the Sierra Carbonera.



#### MATURANA BLANCA:

15% OF THE BLEND. It is the oldest grape variety to have a written record in Rioja, being mentioned in a text dating to 1622. Maturana Blanca wines are a greenish yellow, with fruity aromas of apples, underscored by grassy notes. It is exclusive to Rioja. Our vineyards are located in Briones, Rioja Alta, and Tudelilla, Rioja Baja, in a vineyard at an altitude of 700 meters above sea level in the Sierra Carbonera.



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The artwork Lagarejo, made by Laura Martín Calleja, illustrates the label of this vintage in our Vivanco white. This piece, which expresses the complexity and personality of our wine, has been selected among the exhibitors in the X Edition of the International Prize of Engraving and Wine of the Vivanco Foundation.

## VIVANCO

### VIURA-MALVASÍA

### TEMPRANILLO BLANCO 2017

#### Unique and Expressive

**Grape varieties:** 50% Viura, 35% Tempranillo blanco, 15% Maturana blanca.

**Vineyards:** Estate-owned vineyards in Briones, Rioja Alta (Viura, Tempranillo blanco and Maturana blanca) with a marked Atlantic influence, and Tudelilla, Eastern Rioja, in a vineyard at an altitude of 700 meters above sea level in the Sierra Carbonera (Tempranillo blanco and Maturana blanca).

**Harvest:** The Tempranillo blanco and Maturana blanca during the second week in September and Viura, at the end of the month. 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.

**Winemaking:** Each grape variety is vinified separately. After a brief cold maceration (between 6-10 hours), the free-run must is fermented in small stainless steel tanks at controlled temperatures (12-15 °C) to retain its full varietal expression. The wines remain in contact with their lees in tank for 4 months to preserve varietal aromas and acquire greater harmony and a buttery texture.

**Tasting notes:** Pale-yellow with green hues; clean and bright. To the nose it proves expressive, intense and complex, with aromas of citrus fruit, green apples and white peaches, underscored by elegant floral hints. Fresh and tasty in the mouth, enticing and enjoyable.

**Serving and pairing:** Serving temperature: 6-10 °C. Ideal for wine by the glass, as a standalone appetiser or with tapas. It is a good choice to enjoy with mild rice dishes, white meats, cold creams, fish and shellfish.

