



Vivanco **BRUNES**

VINO DE BRIONES

VINO DE MUNICIPIO

Vivanco

BODEGA · FUNDACIÓN · EXPERIENCIAS
compartiendo cultura de vino

What is Vivanco Brunes?

Vivanco Brunes is the new VINO DE MUNICIPIO by Rafael Vivanco, made with choice grapes from TWO PLOTS of ESTATE-OWNED VINEYARDS that the Vivanco family tends in the Briones terroir employing ORGANIC VITICULTURE methods. It is a wine that reflects the character of this unique municipality in Rioja Alta, marked by the great diversity of its soils and a greater influence of the Atlantic climate.

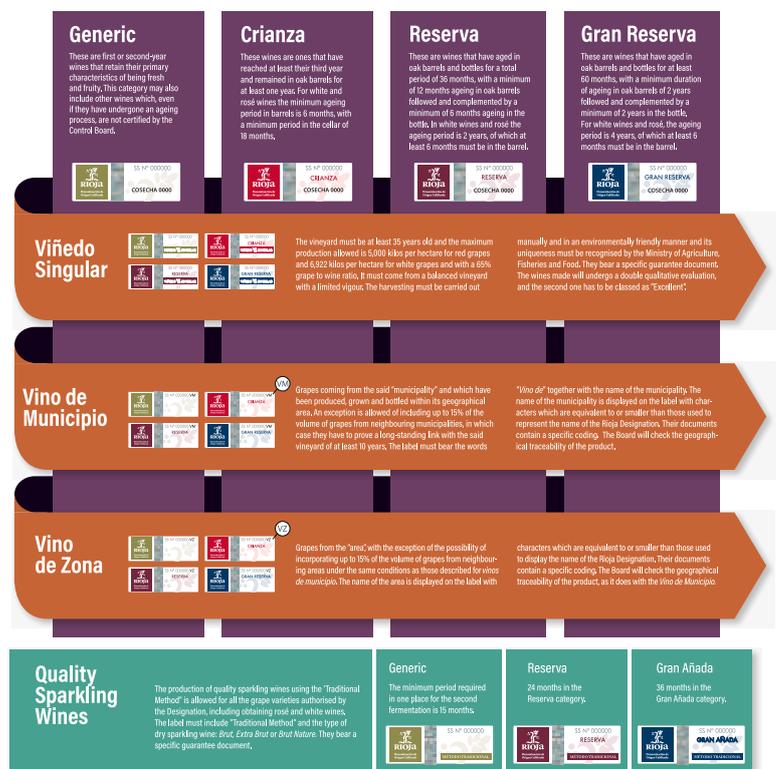


What is vino de Municipio?

The VINOS DE MUNICIPIO category corresponds to level two in the traceability pyramid applied by the Rioja Regulatory Board on the origin of its wines. Within this pyramid, created in terms of origin, only the category of VIÑEDO SINGULAR (an exclusive plot with certain characteristics) would be above this indication as far as the origin of the wine is concerned (attached is the Regulatory Board traceability pyramid that explains each category).

The VINO DE MUNICIPIO category is for wines from a given municipality and can only be labelled as such if they are made with grapes that come exclusively from that municipality and are made, aged and bottled there.

The of VINO DE MUNICIPIO category does not exclude labelling with the traditional ageing categories. In other words, a VINO DE MUNICIPIO MAY BE LABELLED AS CRIANZA, RESERVA OR GRAN RESERVA if it complies with the regulations of the DOCa Rioja Regulatory Board.



What is Brunos?

BRUNES is the ancient name of the town of Briones. The Albeldense Chronicles refer to the campaign along the banks of the Ebro by Alfonso I King of Asturias in 740, during which he destroyed several towns including BRUNES. It is commonly accepted by historians that BRUNES was the popular form used by the locals to refer to the place. The name BERONES is used to refer to the pre-Roman (Celtiberian) people who settled in the Upper and Middle Rioja area. BERONES was the cultured form of the name handed down by classical historians, while BRUNES is the syncopated plain form used by the Berones to call themselves. BRIONES evolved from the classical, academic version (BERONES) while BRUNES was forgotten and lost as it was a way of speaking of the common people, leaving few traces behind. With this wine, we pay tribute to and recover those etymological origins, helping bring to the present day a small part of the history of this town full of legends.

BRIONES, The landscape

BRIONES is located in the heart of Rioja Alta, 502 metres above sea level. A total of 1,400 hectares of vineyards are grown under the DOCa Rioja within the perimeter of the town. This makes it one of the towns with the greatest winemaking tradition in the area. Its climatic influence is predominantly Atlantic, with harvest dates around the first week of October.



BRIONES VILLAGE WITHIN LA RIOJA REGION

The soils are variable, with light, stony soils, close to the Ebro River coexisting with the more clay-chalky soils in the southern part. It is a terroir of great quality, extremely suitable for growing Tempranillo and shorter-cycle varieties such as Maturana Tinta.

BRIONES, The vineyard

Vivanco Brunos is an organic, vegan VINO DE MUNICIPIO made with choice grapes from two plots of estate-owned vineyards grown employing organic viticulture methods in the town of Briones. Orizabal plot, planted with Tempranillo, and La Isla plot, planted with Maturana Tinta.



ORIZABAL, The subtlety of tempranillo

- Site: Orizabal (Briones)
- Tempranillo planted in 1991
- 3,91 ha
- Organic since 2013
- NE-SW orientation
- 451-457 metres altitude
- **Soil:** alluvial terrace over the Ebro. Deposits of sand and calcareous stones.
- Surrounded by almond trees and located in the western part of the municipality, Orizabal offers a delicate and subtle Tempranillo, thanks to low vigour due to very shallow, loose, gravelly soil. Small, loose clusters capable of expressing the character of the best Tempranillo with slow ripening and fresh, lively wines.





LA ISLA, The innovation of Maturana Tinta

- Maturana Tinta planted in 2016
- 1,62 ha
- Organic since 2016
- 3,333 plants/ha (2.50 x 1.20 m)
- E-W orientation (1.2 ha)
- N-S orientation (0.42 ha)
- 430-440 metres altitude
- **Soil:** alluvial terrace over the Ebro. Sand deposit.
- La Isla is an agronomic unit located to the east of Briones. It is an incomparable spot in the middle of an area cut off from Briones, approaching the banks of the river Ebro. It has poor soils, in an area with a higher heat summation and its high plantation density ensures a moderate vigour, an essential condition for Maturana Tinta to ripen properly. It is a grape native to Rioja, of which Vivanco is the main grower (more than 25 hectares of a total of 229) which gives the wine a unique character.



BRUNES, The vineyard

Vivanco Brunos is an organic, vegan Vino de Municipio that recovers the tradition of the Vinos de Pueblo brought up to date with the personal vision of Rafael Vivanco and his team. It is made with 90% Tempranillo and 10% Maturana Tinta from two of the Vivanco family's own vineyards in this particular terroir.

BRUNES, The 2019 vintage

Once we got over the very Atlantic and rainy 2018 vintage, 2019 looked like a year with fewer unforeseen events. Moderate rainfall during the autumn and winter gave way to a warm spring that enabled early budding. The summer was dry and hot, resulting in more opulent wines with more direct, flavoursome fruit.

VIVANCO BRUNES 2019

GRAPE VARIETIES: Tempranillo (90%) y Maturana Tinta (10%) ORGANIC AND VEGAN.

ALCOHOL CONTENT: 14.5%

TA: 5.3 g/l

pH: 3.70

HARVEST: The grapes were picked manually, in small boxes, the first week of October for the Tempranillo, and the second week for the Maturana Tinta.

AGEING: A part of the wine remains 12 months in French oak barrels, while the other part remains in concrete and stainless-steel tanks for the same period of time. The wine is refined in the bottle racks for at least nine months.

No. OF BOTTLES: 11.800 bottles of 75 cl. and 350 magnums.

The image on our label is inspired by the Red Devil corkscrew, an American design by Gerald Youhanaie, registered in 1985, which belongs to the collections on exhibit at the Museum of Wine Culture.

