



PARCELAS DE GARNACHA

EL RECUENCO (Tudelilla)

LA LADERA DE ZORRAQUÍN

(Villamediana)

Vivanco

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compartiendo cultura de vino

2021 Harvest

If the 2020 vintage will go down in history due to the pandemic and the challenges it posed to humanity, 2021 will be remembered for “Filomena”, the last major winter storm on record in Spain. A historic snowfall between January 6th and 9th, 2021, hydrated the land like it had not been seen in years. Spring once again proved to be humid, especially in the Tudelilla area, with over 100 liters of rainfall from April to May. An unusual summer then followed, with a cool and dry July, further delaying the vineyard's cycle, and culminating in an ideal August for grape growing loaded of warm days and cool nights, resulting in a harvest date in October, almost reminiscent of another era. The Garnacha grapes were crunchy, smooth, acidic, and enveloping, offering a wine to remember. Our El Recuento vineyard was harvested on October 15th, and the La Ladera de Zorraquín vineyard on the 6th.



Finesse and Fruit Intensity

Variety: 100% Garnacha

Production: 1.695 bottles

Alcohol: 15

pH/Total Acidity: 3.44/5.8

Residual sugar: 1.2

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Winemaking: Hand harvested into small 10kg 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 the La Ladera de Zorraquín and El Recuenco parcels. Fermentation in French oak vats that were filled using gravity and without the use of pumps. Cold maceration and fermentation over 19 days using natural yeasts. Malolactic fermentation took place in French oak barreis that were gravity filled.

Maturation: 18 months ageing in new and one year old, 225 and 500 litre French oak barrels to preserve the fruit intensity. The wine remained on its lees throughout, with occasional stirring of the lees in the first four months, but without racking. The wine was then bottled without fining or filtration, so small natural deposits can occur in the bottle.

Tasting Note: Deep black cherry colour. Good minerality and varietal aromas of redcurrant, raspberry and other red fruit as well as hints of wild herbs, lilac and balsamic notes. In the mouth there is great freshness, roundness and a long, delicate finish.

Open, Serve and Match: Piquillo peppers filled with minced meat, stews, casseroles, charbroiled red meat and goat cheese.

