



THE CONCEPT

Colección Vivanco 4 Varietales Blanco de Guarda is a wine born of Rafael Vivanco's interest in the tremendous potential of Rioja's native varieties for making white wines. So, after years of research, three of their estate-owned vineyards where these Rioja grapes offer their best expression were identified. Four grape varieties, Garnacha Blanca, Maturana Blanca, Tempranillo Blanco and Viura, all grown employing sustainable methods. A blend made in our land for the first time. A unique wine, full of nuances, born to grow, the result of ageing on fine lees for over 36 months: our Blanco de Guarda.

THE INNOVATION

Until now, most white Rioja wines meant to age for long periods were based on two fundamental premises. Almost all of them were made mostly with Viura grapes with small amounts of minority varieties. They were fundamentally aged in American and French oak barrels, over prolonged periods in search of greater complexity. Colección Vivanco 4 Varietales Blanco de Guarda is a new concept in these white wines, born to grow over time. First, because of their soul: For the first time, a blend of four 100% Rioja varieties is used. Maturana Blanca and Tempranillo blanco are exclusive to this DO, while Garnacha Blanca and Viura are grapes that have completely adapted to this region over the centuries. Second, because of their ageing concept: 80% of the wine is aged on fine lees in stainless steel tanks for over 12 months. The remaining 20% is also aged on the lees and for the same period of time but in 500-litre, French oak barrels (50% new). The result is a wine made with the utmost respect for the terroirs of provenance and its grape varieties. A faithful reflection of the new panorama of Rioja whites.



4 VARIETALES
BLANCO DE
GUARDA



THE RIOJA LANDSCAPE AND ITS DIVERSITY, IN A BOTTLE

THE 2016 VINTAGE

The year was marked by its water reserves, with rainfall figures surpassing the previous year by over 100 liters. A cold winter led to a rainy spring, which was highly beneficial for bud break. Canopy development was slow due to lower average temperatures than in previous vintages. Grapes in good condition, tremendously smooth, fresh, juicy, with a maturity and a balance of almost perfect acidity, which resulted in wines perfectly prepared for a long ageing. All varieties were harvested during the last twenty days in September.



GARNACHA BLANCA (40%)

FINCA EL BOSQUE.

TERROIR: SAN VICENTE DE LA SONSIERRA

It is an almost extinct grape in the Rioja varietal framework. There are only 100 hectares of Garnacha Blanca vineyards in the whole DO and Bodegas Vivanco leads its cultivation, with more than 15 hectares. It is the majority grape in this blend for its contribution to the ageing process. Garnacha Blanca requires ripeness, patience and temperance to produce greenish wines to the eye, which are oily the palate. Wines that grow over time, with excellent acidity and a unique character.



MATURANA BLANCA (30%)

PANIZARES

TERROIR: TUDELILLA

Probably the least known and most potent grape in the whole region, even though it has been the longest among us. It is the oldest grape variety to have a written record in Rioja. It is mentioned in a text dating to 1622. And it was there, hidden, almost extinct, with its tremendous personality (it does not exist anywhere else in the world). Bodegas Vivanco is, once again, a pioneer and leader in its cultivation in Rioja. After years of research, Rafael Vivanco's commitment to this variety is clear, concentrating, once again, almost a third of the vineyard surface area of this vari-

ety in the DOCa Rioja. One out of every three Maturana Blanca vines in the world are planted in vineyards owned by the family. The dimension and ageing potential of this grape was almost unknown. In our Blanco de Guarda it is truly surprising, twinning the wine with other regions of the world, because of its terpenic character and close to other top world regions. It is the second variety in its blend, and its presence reveals all the originality of the wine.



TEMPRANILLO BLANCO (20%)

PANIZARES
TERROIR: TUDELILLA

Again, another variety which is unique in the world. It 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. It brings floral scents and sophistication to the wine, turning the almost tropical aromas of its youth into wilted, yet elegantly matured, phenolic notes.



VIURA (10%)

LA ISLA
TERROIR: BRIONES

This is the variety par excellence in Rioja whites. Reviled for years, its potential remains very high, particularly in aged wines. It contributes the electric part of the wine, its growth structure, the skeleton of the wine. Its sharp character allows the wine to continue growing and sustaining it in time.



Vivanco

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compartiendo cultura de vino



4 VARIETALES

BLANCO DE GUARDA

UNIQUE AND SENSUAL

Vendimia 2016

Grape varieties: 40% Garnacha Blanca, 30% Maturana Blanca, 20% Tempranillo Blanco and 10% Viura
Alcohol: 13.5%
Ph/Total Acidity: 3.28/6.1
Residual Sugar: 1.2 g/l

2016 Vintage: 4.017 bottles

Vinification: Manual grape harvest of each grape variety in small, ten kilogram tubs. Cooling in cold room, until the temperature of the grapes goes down to 3 °C, and selection of each cluster before vatting. Double selection of clusters and vatting. Each grape variety is vinified separately. After a brief cold maceration of the whole grape clusters (between 10-12 hours), 80% of the free-run must is fermented in small stainless steel tanks at controlled temperatures (12-15 °C) to retain its full varietal expression. The remaining 20% is put in new and second-year, 500-litre French oak barrels.

Crianza: 80% of the wine remains in contact with its lees in stainless steel tanks for 12 months to preserve the varietal aromas against oxidation and give it greater harmony and unctuousness in mouth. The other 20% is also left on the lees for the same period of time but in 500-litre French oak barrels (new and second-year). After ageing, the wine is blended, bottled and laid down for another 24 months before being released.

Tasting: Bright green, almost electric hues belie its three years' ageing. Overwhelming, complex nose, with tremendous mineral and hydrocarbon notes, denoting its ageing on the lees. Over time, notes of candied fruit appear, although fresh and lively. The mouth is a superb opportunity for enjoyment. Long, dense, with a salinity that almost speaks of other lands. A wine to enjoy that will continue to grow over time.



Pairing: Shellfish, vegetables and all kinds of fish, particularly blue and fatty fish. Cheeses, rice dishes... It is a wine to enjoy by the glass on any occasion.