

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



VIVANCO LÍAS FINAS

VIURA

TEMPRANILLO BLANCO

MATURANA BLANCA

PIONEERS IN INNOVATION: A UNIQUE AND EVOCATIVE WHITE WINE

The 2014 vintage marked a turning point for our white wine; for the first time, a Rioja white blended the authenticity of native and rare grape varieties: Tempranillo Blanco and Maturana Blanca joined Viura to create a one-of-a-kind wine. As true advocates of innovation, the 2024 vintage represents yet another step forward in this pursuit: the aging of our white wine on Fine Lees.

This is a practice we have been refining for years, but it is in this 2024 harvest that our experimentation reaches its full potential. Vivanco Lías Finas embodies this evolution—the latest step in Bodegas Vivanco's commitment to innovation. It is the perfect alliance between Rioja's native and rare varieties and the enological expertise of aging on lees in tanks for over four months.

And what does this method bring to the wine? Greater texture, enhanced volume, and an amplification of each variety's aromatic profile, while also extending the wine's longevity. A truly unique and groundbreaking white wine, pioneering the future of innovation.



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.



Vivanco

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The piece “Milhojas”, by Maite Meno Fariñas (Spain), graces the label of this year’s Vivanco White. This artwork, which captures the complexity and character of our wine, was selected among the participants of the 10th edition of the Pedro Vivanco International Printmaking and Wine Award.

VIVANCO LÍAS FINAS

VIURA-TEMPRANILLO BLANCO,
MATURANA BLANCA 2024

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 into 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 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.