



VIVANCO CRIANZA 2022

The wine

Showing the full dimension of our terroirs, our native grape varieties, how to combine maturity, elegance and freshness. How to explain through a wine that it is today's Rioja and the Rioja of the future. From the understanding of the vineyards, their selection and the step towards a wine that is more Vivanco than ever, where Maturana Tinta and Graciano can start to be understood from an important Tempranillo base. A contemporary Crianza, born in the vineyard and turned into wine from the utmost respect for grapes. A wine that shows our commitment to Wine Culture, with the diversity of Rioja and its landscapes. A Crianza that is more Vivanco than ever.

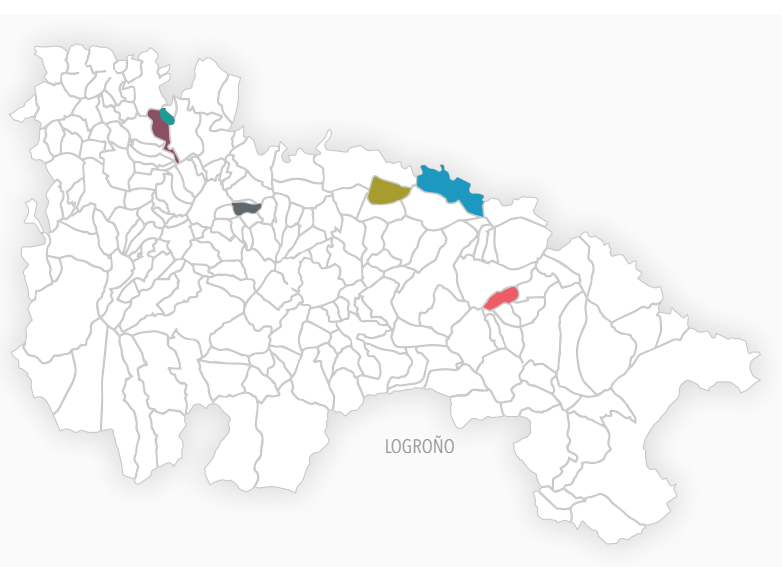
Vivanco

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The 2022 harvest

The 2022 vintage will be remembered as one of the warmest in history.

Following a relatively normal and rainy autumn and winter—especially the former—spring brought unusually high temperatures, leading into three exceptionally dry months (May, June, and July). Heatwaves in mid-June and throughout July accelerated the vineyard cycle at an unprecedented pace. The main challenge was crafting fresh wines with good acidity, which required reducing the grapes' sun exposure and enhancing canopy. On the positive side, the dry weather minimized the risk of fungal diseases, significantly reducing the need for phytosanitary treatments during the growing season. Harvesting took place in late September for Tempranillo, and during the first week of October for Graciano and Maturana Tinta—marking the earliest harvest in our history.



20 PLOTS, 5 TERROIRS, 1 WINE

Ref.	vineyard	grape variety	plantation	ha	municipality
	CAMINO SAN ASENSIO	TEMPRANILLO	1986	16	BRIONES
	LOS REAJOS	TEMPRANILLO	1990	4	BRIONES
	LA CADENA	TEMPRANILLO Y VIURA	1983	4	BRIONES
	EL MANZANO	TEMPRANILLO	1998	12	BRIONES
	PORRES	TEMPRANILLO	1998	5	BRIONES
	TERETE	TEMPRANILLO	1999	5	BRIONES
	LA ISLA	TEMPRANILLO	1973	9	BRIONES
	LA BALLESTA	TEMPRANILLO	1975	7	BRIONES
	LA VÍA	TEMPRANILLO	1999	1,5	BRIONES
	LAS VUELTAS	TEMPRANILLO	1999	1,5	BRIONES
	MELCHORÓN	TEMPRANILLO	1995	10	BRIONES
	LA ISLA	MATURANA TINTA	2011	5	BRIONES
	CAMINO SAN ASENSIO	GRACIANO	2000	3	BRIONES
	EL BOSQUE	TEMPRANILLO	2010	13	SAN VICENTE
	FINCA SAN ANTÓN	TEMPRANILLO	1990	45	ALESÓN
	EL CASTAÑO	TEMPRANILLO	1984	7,5	AGONCILLO
	EL BARDAL	TEMPRANILLO	2006	6	AGONCILLO
	ZORRAQUÍN	TEMPRANILLO	1984	7	VILLAMEDIANA
	TORREJÓN	GRACIANO	1999	10	TUDELILLA
	PANIZARES	TEMPRANILLO	2001	15	TUDELILLA

VINTAGE



2022

90 Points



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Joan Miró is considered one of the foremost representatives of Surrealism. In this work, *Le Troubadour*, on display at the Vivanco Museum of Wine Culture, we identify the freshness of his brushstrokes and colourfulness with our Vivanco Crianza. A versatile, modern, fresh and fruity wine.

VIVANCO CRIANZA 2022

Fresh and Fruity

Variety: 95% Tempranillo, 2% Maturana Tinta, Graciano 3%

Vineyards: A selection of estate-owned vineyards in Briones, San Vicente, Alesón (Finca San Antón), Villamediana-Agoncillo and Tudelilla, distributed among 20 plots at different altitudes, with different soils and orientations.

Harvest: Manual. All the grapes are placed in a cold room for 24 hours before being processed on the sorting table. We began picking the Tempranillo grapes in early October, with the Graciano and Maturana Tinta harvest starting in mid-October.

Winemaking: After mild crushing, the grapes are fed by gravity into small French oak vats where they ferment and are left to macerate for 20 days in contact with the skins at a controlled temperature of 28 °C with light pumpovers.

Malolactic fermentation: In small French oak vats.

Maturation: 16 months in French (60%) and American (40%) oak barrels, with periodic rackings, followed by at least 6 months in the bottle-ageing hall.

Tasting notes: Bright red with a light purple rim. Fresh, intense aromas of red fruit, with spicy and liquorice notes, accompanied by elegant toasty and smoky hints. Fresh and sweet in the mouth, with a very well-balanced, persistent and elegant mouthfeel.

Serving and pairing: Serving temperature: 16-18 °C. The perfect companion to tapas, Mediterranean cuisine, rice dishes, pulses, pasta and all kinds of white and red meat.

