



VIVANCO RESERVA 2019

THE WINE

Vivanco Reserva is a tribute to the category that best defines the Rioja style: Reserva. This is a revision from a more contemporary viewpoint; a wine with greater fruit load and newer wood.

THE VINEYARD

All the vineyards intended for the Vivanco Reserva are owned by the Vivanco family and located in Briones, Rioja Alta. The grapevines are 35 years old on average and come from six different plots: El Manzano, Orizabal, La Ballesta, La Isla, Porres and Camino San Asensio. Each one contributes its own, different personality to the wine.

VITICULTURE

All our vineyards are tended using sustainable practices, avoiding the application of herbicides and other synthetic products in order to draw their full potential.

THE 2019 VINTAGE

Once we got over the very Atlantic and rainy 2018 vintage, 2019 looked like a year with fewer unforeseen events and a more Mediterranean influence.

Moderate rainfall during the autumn and winter gave way to a warm spring that enabled early budding compared to the previous year. The summer was dry and hot, resulting in more opulent wines with a more direct, flavoursome fruit, always with a touch of freshness. The harvest dates came earlier than in a normal year, with the Tempranillo being picked at the end of September, while the Graciano was harvested during mid October

RECOGNITION

The Vivanco Reserva style is endorsed by some of the most influential critics and international competitions.

Publication	2005	2008	2010	2011	2012	2014	2015
Wine Advocate/ Robert Parker Jr.	91 pts	90 pts	92 pts	91 pts		91 pts	92 pts
Tim Atkin			94 pts		92 pts		90 pts
Decanter Wine Awards				91 pts		91 pts	
James Suckling				92 pts			90 pts
Wine Spectator				92 pts			

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Juan Gris was an iconic member of Cubism. In this work, *Naturaleza Muerta*, on display at the Vivanco Museum of Wine Culture, we equate his painstaking, elegant technique with our Vivanco Reserva. A complex red with many nuances.

VIVANCO

RESERVA 2019

Complex and Spicy

Grape varieties: 90% Tempranillo, 10% Graciano.

Vineyards: A selection of family-owned vineyards in Briones, Rioja Alta —a terroir with a marked Atlantic influence— that are 35 years old on average and not very vigorous, grown in chalky-clay soils.

Harvest: Picked by hand and taken in small crates. 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 at the end of September with the Graciano harvest starting by mid-October.

Winemaking: Each grape variety is vinified separately. 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 30 °C with light pumpovers.

Malolactic fermentation: In small French oak vats.

Ageing: 24 months in new and second year barrels made with French and American oak. The wine is fine-tuned for several months in French oak vats before being bottled and laid down for the next 24 months.

Tasting notes Intense, dark-cherry red, with a brick rim evincing fine development. Aromas of ripe cherries and blackberries with an earthy, mineral component, accompanied by spicy notes of cinnamon and sage. Deep, and complex on the palate, with a velvety, silky, enveloping mouthfeel; very persistent.

Serving and pairing: Serving temperature: 16-18 °C. Perfect with all kinds of meats, stews, game dishes, mushrooms, aged cheeses, etc.

