



PARCELAS DE MATURANA TINTA

SOBREVILLA (Badarán),
EL MANZANO (Briones)

Vivanco

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Vintage 2022

Heat, scarce rainfall and vineyard resilience. These define the 2022 vintage. The most distinctive feature was undoubtedly the heat. Average temperatures were more than one degree Celsius higher than the previous vintage, with an unprecedented first heatwave arriving in early June. During the second week of the month, temperatures exceeded 40°C—an extraordinary event for that time of year. The vines responded with remarkable resilience, naturally protecting themselves by reducing vegetative growth and slowing their metabolic activity. Vineyard intervention was intentionally kept to a minimum, preserving as much canopy as possible around the bunches to shield the grapes from excessive sun exposure. Rainfall was limited but sufficient, resulting in very low disease pressure from downy mildew and powdery mildew. Harvest began two weeks earlier than usual, delivering fruit of exceptional quality with ripe, silky tannins and outstanding concentration. The greatest challenge of the vintage was achieving balance—a challenge that has become an increasingly constant part of modern viticulture in the face of climate change.

Original and Spiced

Variety: 100% Maturana Tinta

Production: 1.120 bottles

Alcohol: 14.5

Ph/Total Acidity: 3.63/5.6

Residual sugar: 2 g./l.

Ampelographic Profile: The Maturana Tinta grape is an autoctonous grape of Rioja that is not grown anywhere else in the world. It was rescued through years of research efforts and is characterised by a small, compact bunch as well as small berries. Highly susceptible to botrytis, with late flowering but early maturation.

Winemaking: Hand harvested into small 10 kg. cases then transferred to the winery's cooling chambers to reduce the temperature of the grapes to 3 °C. Double selection, first bunches then grapes, with gentle destemming and pressing. Parcels were fermented separately in French oak vats that were filled without the use of pumps, instead the grapes were poured in. Cold maceration and fermentation over 20 days using only natural yeasts. Transferred by gravity to new and 2nd year old oak barrels for Malolactic fermentation.

Maturation: 14 months in oak barrels from different coopers, using various sources of oak and toast levels. The wine remained on its lees throughout, with occasional batonnage 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: Red, purple colour, with a bright garnet rim. Spicy aromas, with black fruit, pepper, clove, mulberry leaf, with hints of undergrowth and a mineral core. The taste is balsamic, mineral, with spicy notes (pepper, rose petal, cumin, clove) with an elegant mouthfeel, vibrant and long.

Open, Serve and Match: Best served just below room temperature as an excellent match for stews and grilled red meats, as well as dishes with strong sauces.



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