

Original and Spiced

Variety: 100% Maturana Tinta

Production: 1.818 bottles

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 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 these oak barrels from different coopers, using various sources of oak and toast levels. The wine remained on its lees throughout, with occasional bâtonage 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.



COLECCIÓN
Vivanco

PARCELAS DE
MATURANA TINTA

