



# VIVANCO

## TEMPRANILLO, GARNACHA TINTA AND GARNACHA BLANCA

### 2017

*Vivanco*

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#### **Following in the footsteps of 'clarete'**

For the first time since our launch on the market, we have included a white variety in our usual blend of Tempranillo and Garnacha. This innovation, brought about through the use of Garnacha Blanca, allows us to get closer to Rioja wine culture and to a particular wine, 'clarete'. These wines are made mostly with white grapes, with a small amount of red grapes being added. The result is a more refreshing, paler wine. With the addition of Garnacha Blanca, we achieve many of those attributes and turn our rosé into a unique wine.

#### **Aging on its lees**

Another innovation in this vintage. Once the wine is made and blended, it is left in a stainless steel tank on its lees for at least three months. This ageing process gives the wine a more body and creaminess, making it much more pleasurable.



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The artwork Milhojas, made by Maite Meno Fariñas, illustrates the label of this vintage in our Vivanco rosé. This piece, which expresses the complexity and personality of our wine, has been selected among the exhibitors in the X Edition of the International Prize of Engraving and Wine of the Vivanco Foundation.

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#### Floral and Flavoursome

**Grape varieties:** 75% Tempranillo, 20% Garnacha tinta and 5% Garnacha blanca.

**Vineyards:** A selection of family-owned vineyards in Briones, Rioja Alta —a terroir with a marked Atlantic influence.

**Harvest:** In the second week of October, each variety is picked by hand in small crates. All the grapes are placed in a cold room for 24 hours before being processed on the sorting table.

**Winemaking:** Vinified following traditional free-run methods. The grape juice obtained from crushing the grapes remains in contact with the skins between 12 to 24 hours at a temperature of 8 °C. After this maceration, the free-run must is placed in another tank where it ferments at a controlled temperature of 14-16 °C to preserve the aromatic complexity of the two grape varieties.

**Tasting notes:** Lively, bright pink with purple hues. To the nose, it offers aromas of red liquorice, raspberries, and strawberries, all of them wrapped in a floral component of roses and violets. Fresh and creamy in the mouth, with a well-balanced acidity and a flavoursome, fruity finish.

**Serving and pairing:** Serving temperature: 8-10 °C. Ideal for wine by the glass, as a standalone appetiser or accompanying all kinds of tapas. It is a good choice to enjoy with vegetable dishes, barbecues, all kinds of salads, white meats, cold creams, pasta and assorted charcuterie.

