

Vivanco

Rioja Blanco

50% Viura, 35% Tempranillo Blanco, 15% Maturana Blanca

Tasting Notes:

The nose is expressive and intense with aromas of citrus, green apple and white peach. Delicate florals and grassy notes follow. A fresh wine abounding with tropical fruit and citrus flavors and a good, balanced acidity. Ideal as an aperitif with a wide variety of tapas. Also excellent with salads, white meat dishes or fish.

Vineyards:

Region:	Rioja, Spain
Name:	Various
Training Method:	Bush & wire
Planting Density:	2,600-3,600 vines/hectare
Soil Composition:	Alluvial & marl
Elevation:	500-700 meters
Exposure:	Various
Practices:	Sustainable

Winemaking:

Harvest:	Hand-harvested in September
Fermentation:	Vinified at low temperatures in stainless steel tanks. Rested on fine lees for 4 months.

Technical Data:

Alcohol:	12.5%
Residual Sugar:	1.6 grams/liter
Acidity:	5.8 grams/liter
Dry Extract:	19.0 grams/liter



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