# 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:

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| 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:

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

### Technical Data:

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

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