

Vivanco

Rioja Crianza

100% Tempranillo

Tasting Notes:

The bouquet consists of mature red berries, with hints of smoke, vanilla, and spice. Well-structured in the mouth, this Crianza is expressive and meaty and possesses a good balance of red fruit and toasted flavors. The tannins are mature and lead to an elegant, long finish. While this wine can be enjoyed now, it will also keep for 5-10 years.

Ideal and versatile pairing for a wide variety of Mediterranean cuisine.

The label depicts Joan Miro's *Le Troubadour* painting, on display at the Vivanco Museum, that features a corkscrew. The bright brushstrokes convey the freshness of the wine.

Vineyards:

Region:	Rioja, Spain
Name:	Various
Training Method:	Bush & wire
Planting Density:	3,000-3,600 vines/hectare
Soil Composition:	Ferrous clay & marl
Elevation:	500+ meters
Exposure:	Various
Practices:	Sustainable

Winemaking:

Harvest: Hand-harvested in October, the grapes were stored in cooling chambers for a minimum of 30 hours.

Fermentation: Alcoholic fermentation took place in small French oak vats. The wine was transferred to large French oak vats to undergo malolactic.

Aging:

Previously-used French & American oak barrels for 16 months, followed by 6 months in bottle.

Technical Data:

Alcohol: 13.5%



WWW.OPICIWINES.COM

OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINES.COM

