

Dinastia Vivanco

Reserva

Grape(s): 90% Tempranillo
10% Graciano
Type: Dry Still Red
Alcohol: 13.5%
Region: Briones, Rioja, Spain

Vineyards:

This Reserva is produced from the fruit of various vineyards located throughout Rioja Alta at altitudes of 500 meters above sea level. Planted using the bush and wire training methods in soils that are mostly marl. They achieve a density of 3100-3600 vines/hectare. The average age of the vines is 35 years.

Technical Data:

Residual Sugar: 2.5 grams/liter
Acidity: 5.6 grams/liter
Dry Extract: 30.0 grams/liter

Winemaking:

Hand-harvested in October, after careful analysis in the vineyard to ensure phenolic ripeness, mature tannins and a good balance of sugar and acidity. The bunches were placed in small crates which were stored in cooling chambers at 10°C for a minimum of 30 hours upon reception at the cellar, before undergoing a double selection sorting process. Each vineyard was fermented separately in small French oak vats for 15 days at 26-28°C, Maceration followed for an additional 8-day period with daily pump-overs. Using 50% new and 50% used French oak barriques, the wine was aged 24 months. It was transferred into large French oak vats for 4 months for better integration of the flavors. Malolactic fermentation occurred. Finally, the wine was cellared an additional 24 months in bottle prior to release.

Tasting Notes:

The nose fills with aromas of mature black and red fruit. Hints of cinnamon and sage give the wine pleasant spicy and herbal undertones. Lots of depth on this wine with lush, velvety tannins that create a long finish.

Food Pairings:

It is recommended that this wine be decanted before consumption. Its intensity allows it to pair well with red meats hearty stews, as well as strong, aged cheeses, or even dark chocolate.



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