

Vivanco

Rioja Reserva

90% Tempranillo, 10% Graciano

Tasting Notes:

Aromas of mature black and red fruit fill the nose, with hints of cinnamon and sage lending a pleasant spiciness and herbaceous quality to the bouquet. This is a complex wine with lush, velvety tannins and create a long finish. This age-worthy red is approachable now, but will continue to develop for years to come. Decant before serving. Vivanco Reserva's intensity is a great match for hearty stews, roasted red meats, or even, dark chocolate.

Juan Gris' *Still Life* graces the label. Many of Gris' paintings are linked to wine, but this particular piece is on display at the Vivanco Museum. The complexity and elegance of this work remind of the winery's Reserva.

Vineyards:

Region:	Rioja, Spain
Name:	Various
Training Method:	Bush & wire
Planting Density:	3,100-3,600 vines/hectare
Soil Composition:	Marl
Elevation:	500+ meters
Exposure:	Various
Practices:	Sustainable

Winemaking:

Harvest:	Vines 35+ years of age are hand-harvested in October following careful analysis in the vineyard to ensure phenolic ripeness. The grapes were stored in cooling chambers for a minimum of 30 hours.
Fermentation:	Each vineyard was fermented separately in small French oak vats.

Aging:

24 months in 50% new and 50% previously-used French, followed by 4 months in large French oak vats for better integration of flavors. Cellared 24 months in bottle.

Technical Data:

Alcohol:	13.5%
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