

Vivanco

Rioja Rosado

Varietals:

85% Tempranillo, 15% Garnacha

Tasting Notes:

The nose is comprised predominantly of strawberry and raspberry aromas with hints of florals, particularly roses and violets, and licorice root. It is fresh and fruity on the palate with notes of raspberry and other red fruits.

Wonderfully balanced and generous, Vivanco's Rioja Rosado makes an ideal aperitif. Also excellent with a range of tapas and charcuterie.

Vineyards:

Region: Briones, Rioja Alta, Spain
Vineyard Source: 100% Estate & Vivanco owned
Year Planted: 1995-2005
Soil Composition: Limestone, clay, iron, marl, and alluvial components.
Training Method: Bush and simple wire-training
Planting Density: 5,500 vines/hectare
Elevation: 500+ meters
Exposure: Southern
Practices: Fully sustainable without the use of pesticides or harmful chemicals

Winemaking:

Harvest: During the 2nd week of October, each variety is hand-harvested into small crates.
Fermentation: After harvest, the grapes are placed in a cold room for 24 hours to rest and concentration flavors. Vinified following the traditional free-run method. Maceration at very cool temperatures follows a gentle crush, and lasts for 12-24 hours. The must is then transferred to stainless steel tanks, where a controlled cold fermentation takes place to preserve aromatic and acidic qualities of the grapes.

Technical Data:

Alcohol: 13.5%
pH: 3.29 grams/liter
Acidity: 3.50 grams/L
Residual Sugar: 2.90 grams/L

Production:

Total Cases: 5,000
Imported: 1,500



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