



# Vivanco Crianza

**Region:**  
D.O.Ca Rioja

**Grapes:**  
Tempranillo, Maturana Tinta, Graciano

**ABV:**  
13.5%

## What:

A selection of estate-owned vineyards in Briones, San Vicente, Aleson (Finca San Anton), Villamediana- Agoncillo and Tudelilla, distributed among 20 plots at different altitudes, with different soil and orientations. Manual harvest. All the grapes are placed in a cold room for 24 hours before being processed on the sorting table.

## Where:

We began picking the Tempranillo grapes in early October, with the Graciano and Maturana Tinta harvest starting in mid-October. Winemaking: After mild crushing, the grapes are fed by gravity into small French oak vats where they ferment and are left to macerate for 20 days in contact with the skins at a controlled temperature of 28 C with light pumpovers. Malolactic fermentation: In small French oak vats. Maturation: 16 months in French (60%) and American (40%) oak barrels, with periodic rackings, followed by at least 6 months in the bottle-ageing hall.

**Barcode:**  
0-80175227365

**Sales Info:**  
750ml , Case 12 , 34.83 lb.

**Palletization:**  
70 Cases / 5 Layers



## Food Pairings:

Perfect companion to Mediterranean cuisine!

## Tasting Note:

Bright red with a light purple rim. Fresh, intense aromas of red fruit, with spicy and liquorice notes, accompanied by elegant toasty and smoky hints. Fresh and sweet in the mouth, with a very well-balanced, persistent and elegant mouthfeel.

