



Vivanco

Region:
D.O.Ca Rioja

Grapes:
Viura, Tempranillo Blanco, Maturana Blanco

ABV:
13.0 %

What:

Each variety is vinified separately to showcase its unique character. Following a brief cold maceration of 6 to 10 hours, only the free-run must is used for fermentation in small stainless steel tanks at controlled temperatures between 12–15°C, preserving the grapes' full varietal expression.

Where:

The Tempranillo Blanco and Maturana Blanca are harvested by hand during the second week of September, followed by Viura at the end of the month. Grapes are carefully picked into small crates and then chilled for 24 hours in a cold room to preserve freshness. Afterward, they are meticulously sorted by hand on a sorting table. The wines are then aged on their fine lees for four months, enhancing aromatic complexity, harmony, and imparting a delicate, buttery texture

Barcode:
080175227068
Sales Info:
750ml ,Case12 ,34.83 lb.
Palletization:
70 cases / 5 Layers



Food Pairings:

It's an excellent match for fresh seafood such as grilled shrimp, scallops, or ceviche, as well as light salads featuring citrus vinaigrettes. The wine's crisp acidity and elegant complexity also enhance vegetable dishes like asparagus, artichokes, or lightly roasted root vegetables. Additionally, it pairs well with soft cheeses like fresh goat cheese or mild Brie, making it a versatile choice for light, refreshing meals and casual gatherings.

Tasting Note:

Pale yellow with subtle green hues, this wine is clean and bright in the glass. On the nose, it reveals an expressive and complex bouquet, offering intense aromas of citrus fruits, green apple, and white peach, delicately accented by elegant floral notes

