COLECCIÓN Vivanco

4 VARIETALES
Tempranillo, Graciano
Garnacha, Mazuelo

Dulce de Invierno





The Origin

Colección Vivanco 4 Varietales Dulce de Invierno (Late Harvest) is the result of years of research by Rafael Vivanco who was determined to revive the tradition of sweet wines from Rioja. Known as "supurados" (or "raisined" wines), these wines were historically made from grapes dried throughout winter in the lofts of local houses, and drunk as dessert wines on special occasions, or as a tonic.

The Terroir

Driven by his passion for Wine Culture and his winemaking education in Bordeaux, Rafael Vivanco found success in an innovative combination of this ancient Riojan tradition with the unique microclimate and soils of the Finca El Cantillo vineyard, in Briones. The proximity to the Ebro river often results in foggy conditions on winter mornings. These conditions, together with the well-draining soils and the Cierzo, a cold, dry Northerly wind, encourages the slow development of noble rot (or Botrytis Cinerea) on the grapes, increasing their aromatic complexity, sugar concentration and acidity.

Rioja Pioneer

This Naturally Sweet Wine is a result of a Late Winter Harvest and partially botrytised grapes from the traditional Rioja red varieties of Tempranillo, Graciano, Garnacha, and Mazuelo; all grown in this unique terroir. The result, similar to other world famous sweet wines such as Sauternes and Tokay, is an age worthy wine that will continue to develop its complexity as it ages for many years to come.

Delicate, Elegant and Individual

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2021

Vineyard: Finca El Cantillo, Briones
Varieties: Garnacha 40%, Mazuelo 40%, Tempranillo 10% y Graciano 10%.
Production: 3.344 bottles
Date of Harvest: January 20th, 2022
Alcohol: 13,5%
Residual Sugar: 120 g/l
Ph/Total Acidity: 3.70/5.3

Winemaking: Late harvest, with each variety hand-picked separately in 10 kg cases but with tiny yields due to dehydration. A long, gentle pressing results in a must that ferments in French oak barrels for approximately a month and a half.

Maturation: The resulting wine ages in French oak barrels from different sources, coopers and levels of toast, for 12 months. Each of the wines stays on its lees until bottling, with only occasional batonnage during the early months. Finally, the different wines are blended before resting for another 12 months or so in the bottle before release.

Tasting Note: Colour is pale orange, clear and bright. Intense aromas of crystallized fruit, dried peaches, orange marmalade and quince jelly, all wrapped in elegant floral notes and cocoa. The taste is sensual, delicate, with a fresh, balanced, fruit sweetness and a pleasant long finish.

Serving and Matching: We recommend it is served between 10 & 12ºC so as to get the right balance of aromas, fine sweetness and freshness. It is the ideal match for starters including foie gras or strong cheeses (such as roquefort, cabrales, etc.). It is a surprising match with cold seafood (such as oysters or lobster) and is the classic "dessert wine" match for all sorts of tarts, sweet pastries and seasonal fruit. Of course, it is also the ideal partner to a great conversation around the table with friends.

