



2016 - First vintage

First winter months were dry and gently until February 2016 when the cold, frosts and snow arrived. Spring brought good raining with low temperatures, delaying the vine sprouting to mid April. Summer was dry and fresh, with lots of thermal variations between day and night (from 35°C to 5°C in some parcels) lowering PH, improving natural acidity and delaying ripening. Climate conditions in September and October were perfect and start harvest in perfect timing. Harvest started on September 29th.

VINEYARDS

FUENTENEbro:

- Plenty of red clay in presence of decomposed granite.
- Height: Between 900 and 1000 meters above sea level.
- Vines between 80 and 100 years old.
- Balanced grapes with great natural acidity and amazing elegancy.



LA AGUILERA:

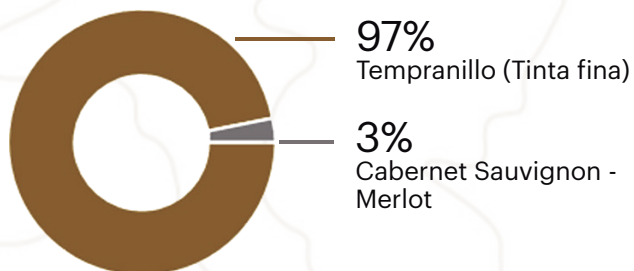
- Sandy and calcareous-clay soils surrounded by pine woods.
- Height: 840 – 870 meter above sea level.
- Vines between 70 and 90 years old.
- Grapes that bring lots of elegance, freshness and fruitiness.



OTHER PLOTS: Gumiel de Izán, Anguix, Moradillo de Roa, Peñafiel and Curiel de Duero. SUSTAINABLE management of the vineyards.



ASSEMBLAJE



VINIFICATION

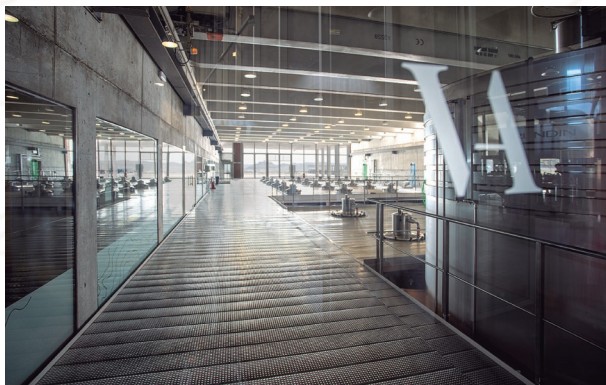
Each parcel is vinified separately using the force of gravity during all the process.

The grapes are selected both in the vineyard and winery.

Fermented by natural yeast with minimum intervention.

AGEING

11 months in extra fine French oak barrels (20% new / 80% second use).



PROFILE

Wine made by our winemaker MONTXO MARTINEZ alongside the great JEAN-CLAUDE BERROUET.

Focused on freshness, finesse and elegance rather than over extraction and over concentration. Traditional but modern at the same time, bringing us to the vineyards where it was born.

WINEMAKER'S NOTES

VivaltuS is a new interpretation of Ribera del Duero. A wine where you can find elegance, freshness, finesse and complexity. Silky melted tannins and evolving texture followed by a long tasty finish. Our goal is to undress the wine from unnecessary artifices seeking the balance among fruit, oak and elegance. A great representation of what we want to be in Ribera del Duero.

TECHNICAL DATA

Alcohol: 14,5 % Vol.

Acidity: 4,98 gr/l.

Residual sugar: 1,6 gr/l.

PH: 3,65

VIVALTUS 2016

96 pts. **GUÍAPEÑÍN**

97 pts. **Tim
Atkin**

96 pts. **Jane Anson**

96 pts. *Robert Parker*
WINE ADVOCATE

17,5 pts. *Jancis Robinson*

