

## Kommentarer till Vivanco's producentprovning

Ett stort tack till Robert Rask från Robert Rask Vinhandel som ställde upp när Alberto Ruiz tvingades lämna återbud. Vi fick avnjuta presentationen på svenska och slapp alla eventuella språksvårigheter. Vinerna pratade dock spanska, som tur var.

Robert lämnade "säljsnacket" hemma, men länkar finns (som vanligt) i dokumentationen nedan, det är bara att klicka för att komma till Systembolagets hemsida för respektive vin.

Efter redovisningen av alla viner finns några av bilderna som Robert visade, lite kulturella måste vi ju vara.

Som vanligt finns även diverse uppsnappade kommentarer om respektive vin noterade i *kursiv* stil...



Dokumentationen är lite mer omfattande än vanligt, men provningen var ju speciell!



## 1. Vivanco Blanco 2015

VITT VIN

**Vivanco** Nr 72208

Blanco Rioja, 2015

 **Spanien**, Rioja

**109:-**

Flaska, 750 ml

### VIVANCO VIURA-MALVASÍA TEMPRANILLO BLANCO 2013

#### Unique and Expressive

**Grape varieties:** 60% Viura, 20% Malvasía, 20% Tempranillo blanco.

**Vineyards:** Estate-owned vineyards in Briones, Rioja Alta (Viura and Malvasía) with a marked Atlantic influence, and Tudelilla, Eastern Rioja, in a vineyard at an altitude of 700 meters above sea level in the Sierra Carbonera (Tempranillo blanco).

**Harvest:** The Tempranillo blanco during the second week in September and the other varieties, at the end of the month. Picked by hand and taken in small crates. All the grapes are placed in a cold room for 24 hours before being processed on the sorting table.

**Winemaking:** Each grape variety is vinified separately. After a brief cold maceration (between 6-10 hours), the free-run must is fermented in small stainless steel tanks at controlled temperatures (12-15 °C) to retain its full varietal expression. The wines remain in contact with their lees in tank for 4 months to preserve varietal aromas and acquire greater harmony and a buttery texture.

**Tasting notes:** Pale-yellow with green hues; clean and bright. To the nose it proves expressive, intense and complex, with aromas of citrus fruit, green apples and white peaches, underscored by elegant floral hints. Fresh and tasty in the mouth, enticing and enjoyable.

**Serving and pairing:** Serving temperature: 6-10 °C. Ideal for wine by the glass, as a standalone appetiser or with tapas. It is a good choice to enjoy with mild rice dishes, white meats, cold creams, fish and shellfish.

Beställes lådvis, 6 st per låda. 13%

50% Viura, 15 Malvasia,  
och 35% Tempranillo!



## 2. Vivanco, Crianza Tempranillo, 2010

RÖTT VIN

**Vivanco** Nr 72685  
Crianza Tempranillo, 2010

129:-  
Flaska, 750 ml

 **Spanien**, Rioja

### VIVANCO CRIANZA 2010

#### Fresh and Fruity

**Variety:** 100% Tempranillo.

**Vineyards:** A selection of family-owned vineyards in Briones, Rioja Alta—a terroir with a marked Atlantic influence—that are 15–20 years old on average, grown in ferrous-clay soils.

**Harvest:** Picked by hand. All the grapes are placed in a cold room for 24 hours before being processed on the sorting table. The grape harvest began in early October.

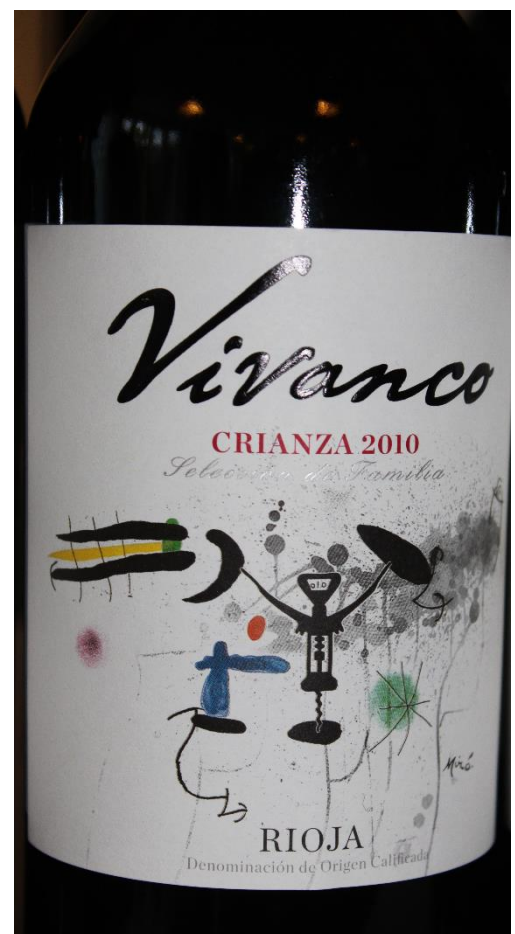
**Winemaking:** After mild crushing, the grapes are fed by gravity into small French oak vats where they ferment and left to macerate for 16 days in contact with the skins at a controlled temperature of 28 °C with light pumpovers.

**Malolactic fermentation:** In small French oak vats.

**Ageing:** Aged for 16 months in French and American oak barrels, with periodic rackings, followed by at least 6 months in the bottle-ageing hall.

**Tasting notes:** 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.

**Serving and pairing:** Serving temperature: 16–18 °C. The perfect companion to tapas, Mediterranean cuisine, rice dishes, pulses, pasta and all kinds of white and red meats.



## 3. Vivanco, Reserva, 2010

RÖTT VIN

**Vivanco** Nr 72281

Reserva, 2010

 Spanien, Rioja

159:-

Flaska, 750 ml

VIVANCO

RESERVA 2008

Complex and Spicy

**Grape varietles:** 90% Tempranillo, 10% Graciano.

**Vineyards:** A selection of family-owned vineyards in Briones, Rioja Alta—a terroir with a marked Atlantic influence—that are 35 years old on average and not very vigorous, grown in chalky-clay soils.

**Harvest:** Picked by hand and taken in small crates. All the grapes are placed in a cold room for 24 hours before being processed on the sorting table. We began picking the Tempranillo grapes in mid-October, with the Graciano harvest starting at the end of the month.

**Winemaking:** Each grape variety is vinified separately. 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 30 °C with light pumpovers.

**Malolactic fermentation:** In small French oak vats.

**Ageing:** 24 months in new and second year barrels made with French and American oak. The wine is fine-tuned for several months in French oak vats before being bottled and laid down for the next 24 months.

**Tasting notes:** Intense, dark-cherry red, with a brick rim evincing fine development. Aromas of ripe cherries and blackberries with an earthy, mineral component, accompanied by spicy notes of cinnamon and sage. Deep, and complex on the palate, with a velvety, silky, enveloping mouthfeel; very persistent.

**Serving and pairing:** Serving temperature: 16-18 °C. Perfect with all kinds of meats, stews, game dishes, mushrooms, aged cheeses, etc.







## 4. Colección Vivanco, 4 Varietales, 2012

Utsett till kvällens bästa vin!

RÖTT VIN

**Colección Vivanco** Nr 75105

4 Varietales, 2012

 **Spanien**, Rioja

**391:-**

Flaska, 750 ml

Variety: 70% Tempranillo, 15% Graciano, 10% Garnacha & 5% Mazuelo

### Winemaking:

Each variety was hand harvested separately into small 10kg cases. The crates were refrigerated in the winery's cooling chambers to reduce the temperature of the grapes to 3° C. Double selection, first bunches then grapes, with a gentle destemming and pressing. Separate fermentation for each variety and plot. Fermentation in French oak vats that were filled using gravity and without the use of pumps. Cold maceration and fermentation using natural yeasts for each variety: 22 days for the Tempranillo, 21 days for the Graciano, 23 days for the Garnacha and 22 days for the Mazuelo. Malolactic fermentation took place in French oak barrels that were gravity filled.

### Maturation:

20 months in new French oak barrels from different coopers, using various sources of oak and toast levels. Each of the varieties remained on its lees throughout, with occasional bâtonage in the first four months, but without racking. The wine was blended at the end of this process, then bottled without fining or filtration, so small natural deposits can occur in the bottle.

### Tasting Note:

Deep cherry garnet colour. Complex aromas, lots of mature black and red fruit aromas with well integrated fine oak notes. Good minerality and hints of spices, toffee and liquorice root notes. In the mouth it offers great fruit freshness, velvet soft roundness and a long, delicate but complex finish.

### Open, Serve and Match:

Best served just below room temperature as an excellent match for red grilled meats, foie and game.



## 5. Colección Vivanco, Mazuelo

RÖTT VIN

Colección Vivanco Nr 72394

Mazuelo, 2012

 Spanien, Rioja

391:-

Flaska, 750 ml

### Winemaking:

Hand harvested into small 10kg cases. Refrigeration of the crates in the winery's cooling chambers to reduce the temperature of the grapes to 3 °C. Double selection, first bunches then grapes, with a gentle destemming and pressing. Separate fermentation for the El Castaño and Martinete parcels. Fermentation in French oak vats that were filled using gravity and without the use of pumps. Cold maceration and fermentation over 18 days using only natural yeasts. Malolactic fermentation took place in a combination of new French oak barrels that were gravity filled.

### Ageing:

14 months in new French oak barrels from different coopers, using various sources of oak and toast levels. The wine remained on its lees throughout, with occasional bâtonage in the first four months, but without racking. The wine was then bottled without fining or filtration, so small natural deposits can occur in the bottle.

### Tasting Note:

Deep purple colour, with a bright gamet rim that clings to the glass. Intense and complex aromas of blackberry and other black fruits, red fruits such as raspberry, with an earthy, "forest floor" element in combination with herbal, coffee notes and a marked minerality. Well balanced in the mouth with lots of fruit, balsamic notes, soft tannins and a long, persistent finish.

### Open, Serve and Match:

Best served just below room temperature as an excellent match for stews and grilled red meats, as well as dishes with strong sauces.



## 6. Colección Vivanco, Garnacha, 2012

"en eldig Spanjor"

RÖTT VIN

Colección Vivanco Nr 72373

Garnacha, 2010

 Spanien, Rioja

391:-

Flaska, 750 ml

### Winemaking:

Hand harvested into small 10kg cases. The crates were refrigerated in the winery's cooling chambers to reduce the temperature of the grapes to 3° C. Double selection, first bunches then grapes, with a gentle destemming and pressing. Separate fermentation for the La Ladera de Zorraquín and El Recuenco parcels. Fermentation in French oak vats that were filled using gravity and without the use of pumps. Cold maceration and fermentation over 19 days using natural yeasts. Malolactic fermentation took place in French oak barrels that were gravity filled.

### Maturation:

18 months ageing in new and one year old, 225 and 500 litres French oak barrels to preserve the fruit intensity. The wine remained on its lees throughout, with occasional bâtonage in the first four months, but without racking. The wine was then bottled without fining or filtration, so small natural deposits can occur in the bottle.

### Tasting Note:

Deep black cherry colour. Good minerality and varietal aromas of redcurrant, raspberry and other red fruit as well as hints of wild herbs, lilac and balsamic notes. In the mouth there is great freshness, roundness and a long, delicate finish.

### Open, Serve and Match:

Best served just below room temperature as an excellent match for stews, grilled meats, stuffed peppers and many cheeses, especially goats cheese.



# M MUNSÄÄNKÄRNÄ

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## 7. Colección Vivanco, Maturana Tinta, 2014

*Nej, det är inte Cabernet Franc!*

RÖTT VIN

**Colección Vivanco** Nr 72476

Maturana Tinta, 2014

 **Spanien**, Rioja

**391:-**

Flaska, 750 ml

### Ampelographic Profile:

The Maturana Tinta grape is an autoctonous grape of Rioja that is not grown anywhere else in the world. It was rescued through years of research efforts and is characterised a small, compact bunch as well as small berries. Highly susceptible to botrytis, with late flowering but early maturation.

### Winemaking:

Hand harvested into small 10kg cases then transferred to the winery's cooling chambers to reduce the temperature of the grapes to 3 °C. Double selection, first bunches then grapes, with gentle destemming and pressing. Parcels were fermented separately in French oak vats that were filled without the use of pumps, instead the grapes were poured in. Cold maceration and fermentation over 20 days using only natural yeasts. Transferred by gravity to new and 2nd year old oak barrels for Malolactic fermentation.

### Maturation:

14 months in these oak barrels from different coopers, using various sources of oak and toast levels. The wine remained on its lees throughout, with occasional bâtonage in the first four months, but without racking. The wine was then bottled without fining or filtration, so small natural deposits can occur in the bottle.

### Tasting Note:

Red, purple colour, with a bright garnet rim. Spicy aromas, with black fruit, pepper, clove, mulberry leaf, with hints of undergrowth and a mineral core. The taste is balsamic, mineral, with spicy notes (pepper, rose petal, cumin, clove) with an elegant mouthfeel, vibrant and long.

### Open, Serve and Match:

Best served just below room temperature as an excellent match for stews and grilled red meats, as well as dishes with strong sauces.





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## 8. Colección Vivanco Graciano, 2012

"Svart som synden"

RÖTT VIN

### Colección Vivanco Graciano

531:-

Flaska, 750 ml

Nr 72994

2012

 **Spanien**, Rioja

#### Winemaking:

Hand harvested into small 10kg cases. The crates were refrigerated in the winery's cooling chambers to reduce the temperature of the grapes to 3° C. Double selection, first bunches then grapes, with a gentle destemming and pressing. Separate fermentation for the El Tablar de Zorraquín and El Cerrado parcels. Fermentation in French oak vats that were filled using gravity and without the use of pumps. Cold maceration and fermentation over 19 days using natural yeasts. Malolactic fermentation took place in French oak barrels that were gravity filled.

#### Maturation:

18 months in new French oak barrels from different coopers, using various sources of oak and toast levels. The wine remained on its lees throughout, with occasional bâtonage in the first four months, but without racking. The wine was then bottled without fining or filtration so small natural deposits can occur in the bottle.

#### Tasting Note:

Deep, almost opaque violet colour. Intense aromas of mulberry, plum and other black fruit, some herbal, bay leaf notes as well as mineral and floral, violet aromas to complement the fruit. Well balanced in the mouth with lots of fruit, soft tannins and a long, persistent finish.

#### Open, Serve and Match:

Best served just below room temperature as an excellent match for venison and red meats, meat dishes with strong sauces and foie with rich blackberry confit sauce.



## 9. Colección Vivanco, Dulce de Invierno, 2013

“Vitt rosé”

RÖTT VIN, SÖTT

**Colección Vivanco** Nr 72583

**226:-**

Dulce de Invierno, 2013

Flaska, 375 ml

 **Spanien**, Rioja

### GRAPE VARIETIES

50% Tempranillo, 20% Graciano,  
20% Garnacha y 10% Mazuelo.

### 2013 VINTAGE PRODUCTION

3.062 bottles of 37,5 cl.

### ALCOHOL CONTENT

13,5 % vol.

### RESIDUAL SUGAR

109 g/l

### TOTAL ACIDITY (TARTARIC A.)

6 g/l

### VINIFICATION

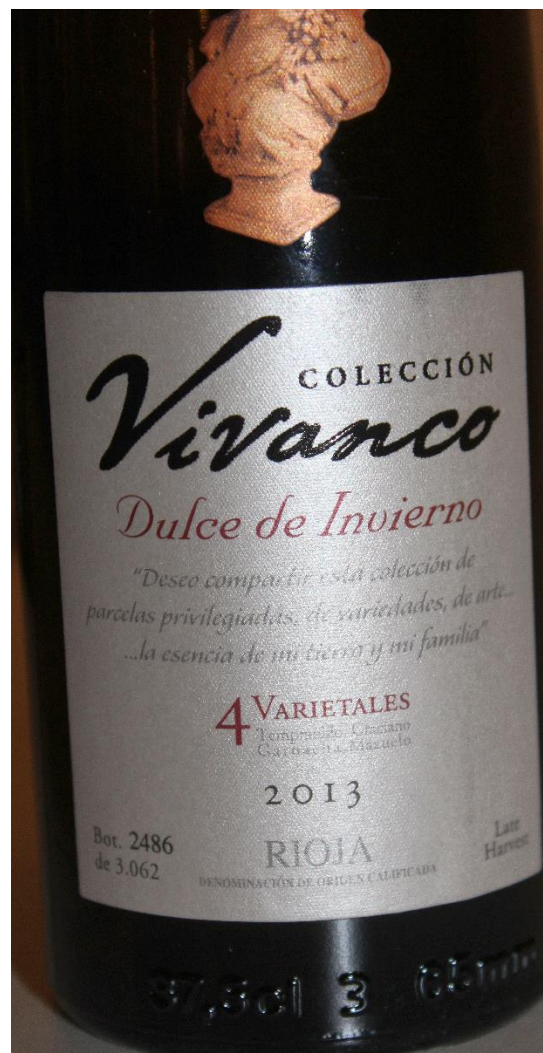
Late, winter harvest. The grapes were picked manually in small 10 kg cases, separately by grape variety, producing tiny yields due to dehydration. After a long, mild pressing the grape must was allowed to ferment for about a month and a half in French oak barrels.

### AGEING

12-month stay in French oak barrels from different cooperages, with different toasting levels and origins. Each of the wines was left in contact with its fine lees until bottling, with periodic bâtonnages during the first months. The wines were raked and bottled and subsequently aged for almost another year in the bottle.

### TASTING NOTES

Pale-orange with green hues; clean and bright. Very pleasant intense aromas of candied fruit, dried peaches, orange confit and quince jelly, all of it enveloped in elegant floral and cocoa notes. Sensual and delicate in the mouth, with a delicate, fresh, well-integrated fruity sweetness that makes it a long, tasty and pleasant wine.





## Vivanco Mixlåda

**Vivanco Mixlåda** Nr 74354

**846:-**

6 fl à 750 ml, 4500 ml

 Spanien, Rioja

### **Ett tips...**

De tre första vinerna beställs lådvis, 6 st per låda, resten kan beställas flaskvis.

För den som inte vill beställa lådvis finns det en "blandad" låda att beställa.

Lådan innehåller: 2 st Vivanco Blanco, 2 st Vivanco Crianza, 2 st Vivanco Reserva.



# MUNSKÄNKARNA

Ovansiljan

Några klipp från föredraget som Robert höll:

Alla vet väl var Rioja ligger?





# M MUNSÖKÄNKARNA

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Distriktet:



Robert Rask in action:



# M MUNS KÄNKARNA

— Ovansiljan —

## Familjen Vivanco



### VIVANCO IS FAMILY

With humble, simple origins in the vineyard, WINE HAS BEEN OUR DRIVING FORCE FOR FOUR GENERATIONS AND 100 YEARS OF WORK AND COMMITMENT. With a pioneering spirit and limitless enthusiasm, it was time TO SHARE THIS VOCATION, RETURNING TO WINE ALL THAT WINE HAD GIVEN US.

## Kommentarer överflödiga!



# M MUNSÄÄNKÄRNÄ

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WE PICK BY HAND



IN SMALL PLASTIC CRATES

4



# M MUNSÄÄNKÄRNÄ

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COLD SOAKING



DOUBLE SELECTION OF BUNCHES AND BERRIES





## A MUSEUM UNIQUE IN THE WORLD

Bästa vinmuseét i världen enligt UNWTO, över 100000 besökare per år!  
6000 m<sup>2</sup>!



# M MUNS KÄNKARNA

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Slutligen maten då...  
Den gick heller inte av för hackor!

## Huvudrätten



Många hade kvar vin till maten, men annars var det nr 2, Crianza'n som gällde till maten.

## Dessert:



(Bilden "lånad" av Zigge...)

Till desserten serverades nr 9, Dulce de Invierno.

Tack till Robert Rasks Vinhandel, kocken & serveringen och alla närvarande för en trevlig provning!