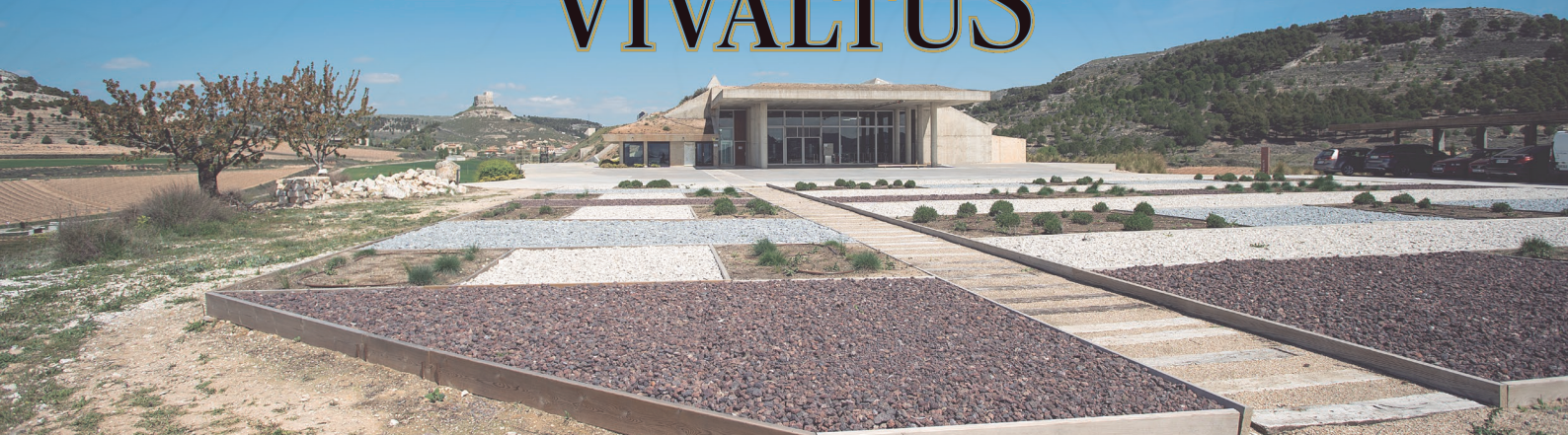


VIVALTUS



THE 2019 VINTAGE

A very cold winter with slightly less rainfall than desired, combined with a dry March and April, resulted in a general early bud break. Frost at the beginning of May limited the unit yield of the plants, leaving them well positioned for a hot summer with low rainfall. There were two heat waves, but they were slightly offset by some rain in July and, above all, by rain in mid-September, which allowed the grapes to finish ripening perfectly, maintaining the natural acidity and a good balance of tannins.

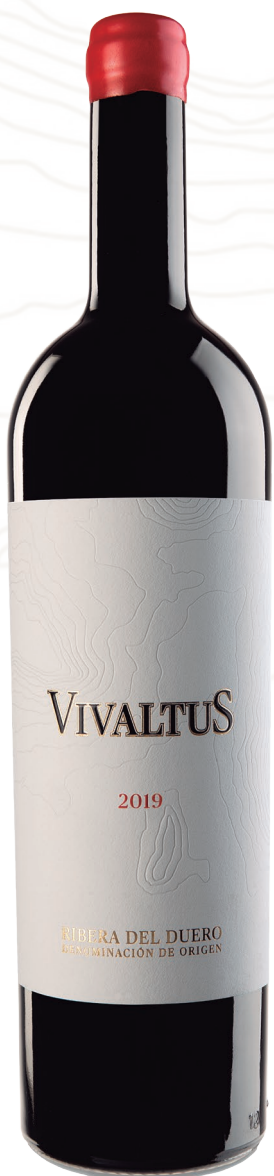
THE VINEYARDS

FUENTENEebro:

- Red clay with abundant presence of decomposed granite (quartz, feldspar and mica).
- Altitude: between 900 and 1000 meters above sea level.
- Age of the vineyards: between 80 and 100 years.
- Balanced grape, with magnificent natural acidity and impressive elegance.

LA AGUILERA:

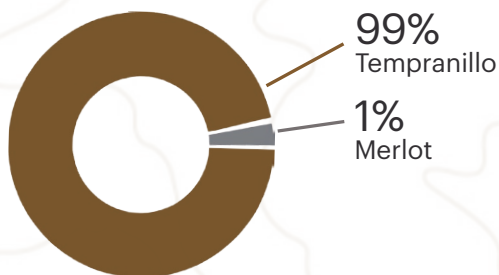
- Sandy and calcareous-clayey soils, surrounded by pine forests and undergrowth.
- Altitude: between 850 and 900 meters above sea level.
- Age of the vineyards: between 70 and 90 years.
- Excellent grape, which provides elegance, freshness, volume on the palate and lots of fruit.



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



ASSEMBLAGE



VINIFICATION

The 2019 vintage represents a step forward in the creation of the Vivaltus project, with more precise winemaking and a better understanding of the different terroirs that make up our wine. After a TRIPLE SELECTION of the grapes (in the vineyard during the harvest, on the selection table bunch by bunch and by an optical selector grain by grain), each plot is individually vinified using GRAVITY throughout the process. Fermentation with indigenous yeasts and with minimal intervention. Assemblage after Malolactic fermentation by Jean Claude and Jeff Berrouet and the technical team of the winery, of the different plots, orientations and altitudes and of the different soils that compose them (clayey, mineral, clayey loam, or sandy...) sharing these habitats with forests and mountains of conifers, oaks, aromatic plants, junipers..., to later move into barrels.

AGING

90% of the volume: 11 months in French oak barrel (225 L.) 15% new, the rest 1 and 2 years.
10% of the volume: 11 months in Terracota Amphora.

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. It takes us to the vineyards where it was born.

WINEMAKER'S NOTES

This vintage has been affected by the drought, which, together with the regulation of the vines themselves after a generous vintage like 2018, has led to low yields. The grapes were small, which increased their concentration and the risk of obtaining very dry tannins. Thanks to the experience of the Berrouet family, we were able to understand the development of the grape ripening in order to choose the optimal harvesting date and the subsequent work in the winery to obtain elegant, fine wines that are as fresh as possible. The 2019 vintage has a Saint Emilion character without losing its Ribera del Duero identity.

The Vivaltus 2019 vintage can be described as less structured than previous vintages, but much more elegant, with the fragility and elegance of a ballerina. A garnet colour of medium intensity, where we can find differences between the nose and the palate. A nose of good maturity, with a great balance, but with a lot of freshness and a great contribution of fruit. In the mouth it is fleshy but elegant, with a good balance between acidity and tannin, with a very good integration. It has an aromatic, complex and long aftertaste, which, thanks to all these sensations, makes it a great wine.

ANALYSIS

Alcohol: 14%
Total acidity: 5.08 g/l
Residual sugar: 2.3 g/l
Ph: 3.67



VIVALTUS 2019 SCORES

96 pts.	Peñín	96 pts.	JANE ANSON INSIDE BORDEAUX
95 pts.	Tim Atkin	95 pts.	Robert Parker WINE ADVOCATE
94 pts.	JSI WINE RATINGS	97 pts.	the drinks business