

la fleur VIVALTUS

THE 2019 VINTAGE

This year we harvested fewer grapes than usual due to the small size and weight of the fruit. However, the quality was high. Although it has been a hot and dry year, the weather conditions have allowed good ripening. The wines obtained from the 2019 vintage are fresh, elegant wines with fine and subtle tannins that give us elegance. No pests or diseases have been detected in the vineyard. Harvesting began in the second half of September and was concentrated in the last week of September and the first week of October.



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 grapes, with magnificent natural acidity and impressive elegance.



LA AGUILERA:

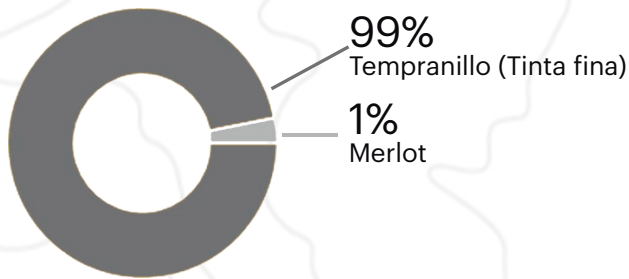
- Sandy and calcareous-clayey soils, surrounded by pine forests and aromatic herbs.
- Altitude: between 850 and 900 meters above sea level.
- Age of the vineyards: between 70 and 90 years.
- Excellent grape, which provides elegance, freshness, volume on the palate and lots of fruit.



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 elaborations 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 means of an optical selector grain by grain), each plot is individually vinified using GRAVITY throughout the process. Fermentation with indigenous yeasts and with minimal intervention. Assembly 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, holm oaks, junipers and junipers..., to later move on to barrels. Unlike VivaltuS, this "La Fleur VivaltuS" has a higher percentage of aging in Terracotta Amphora.

AGING

80% 10 months in 2nd year French oak barrels (extra fine grain); 15% in new barrels.
20% Italian Terracotta 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 tannins are very present, but slightly degraded. Thanks to these characteristics, we have a wine with a great finish on the palate and great freshness. In order to enjoy La Fleur in all its splendour, it is advisable to decant the wine.

ANALYSIS

Alcohol: 14%
Total Acidity: 5.02 g/l
Residual sugar: 2.2 g/l
pH: 3.68

LA FLEUR VIVALTUS 2019 SCORES

94 pts. **Tim Atkin**

92 pts. *Robert Parker*
WINE ADVOCATE

94 pts. **Peñín**

94 pts. **JSI WINE RATINGS**