



la fleur VIVALTUS

THE 2018 VINTAGE

The winter of 2018 was, as usually happens in Ribera de Duero, very long, cold and challenging for the vine plants, reaching temperatures in some areas as low as -12°C, continuing the low temperatures at the beginning of spring. With abundant rains in winter and spring, bud break took place at the end of April. The summer was cooler than usual and during the ripening process, in September and October, there was a wide difference between day temperatures, higher than normal, and night temperatures, quite cold, which caused an excellent harmonic ripening of the grapes and a vintage of extraordinary quality.



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:

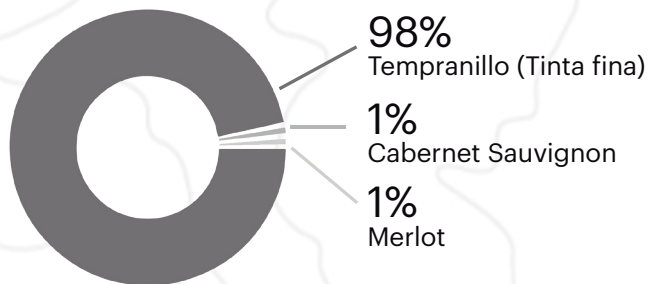
- Sandy and calcareous-clayey soils, surrounded by pine forests and aromatic herbs.
- Altitude: between 850 and 900 meters above sea level.
- Age of the vineyards: between 70 and 90 years.
- Excellent grape, which provides elegance, freshness, volume on the palate and lots of fruit.



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



ASSEMBLAGE

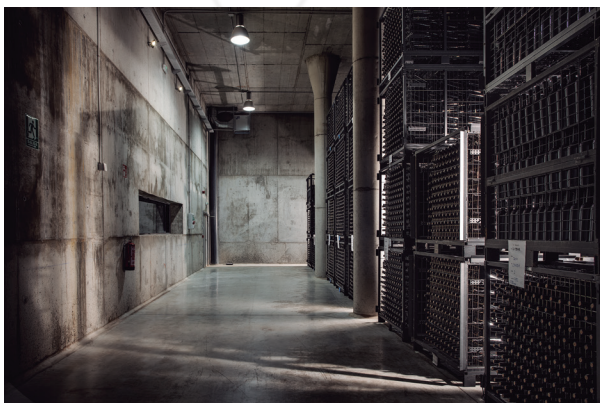


VINIFICATION

The 2018 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 Fleur VivaltuS 2018 represents a huge leap in quality for the VivaltuS project due to the optimal harvest conditions and the exquisite assembly work of Jean Claude and his son Jeff Berrouet. Explosive nose, with a great presence of red and black fruits and some floral notes. Spicy and balsamic tones (undergrowth, thyme, rosemary...) that adorn this fruit of enormous quality. In the mouth we find a lot of freshness and tension, a soft and silky wine, very complex and with magnificent acidity and freshness that invite you to take another sip. Long, elegant and balanced finish. Atlantic vintage that is reflected in the freshness and fruitiness of this wine.

ANALYSIS

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

LA FLEUR VIVALTUS 2018 SCORES

94 pts. **Tim Atkin**

93 pts. *Robert Parker*
WINE ADVOCATE

93 pts. **GUÍAPEÑÍN**

93 pts. **Jane Anson**