Vivanco
BRUNES

VINO DE BRIONES

VINO DE MUNICIPIO
ECOLÓGICO

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Vivanco

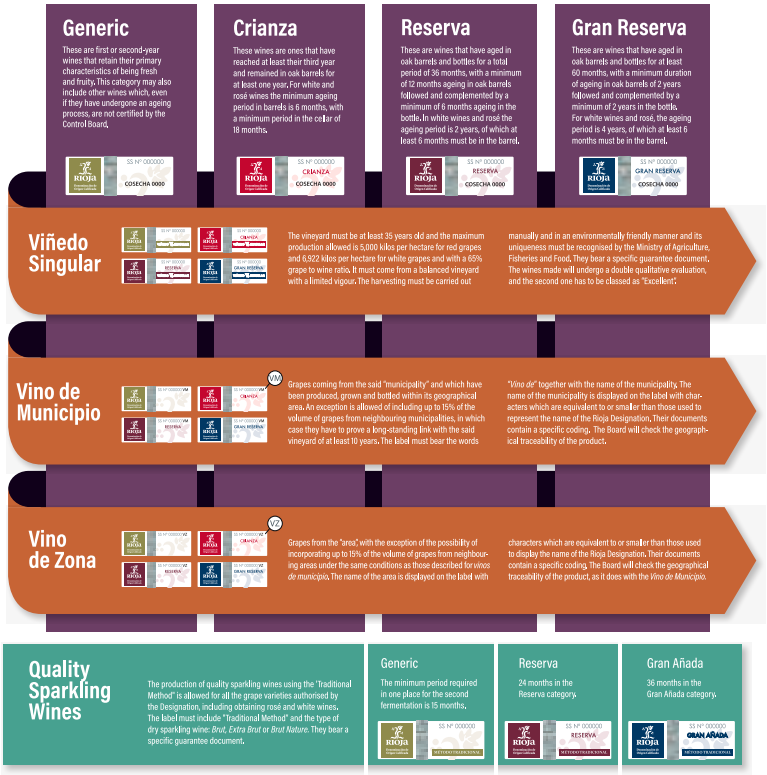
BODEGA · FUNDACIÓN · EXPERIENCIAS
compartiendo cultura de vino

What is Vivanco Brunes?

The historic town of Briones opens the way to one of the most breathtaking landscapes in Rioja Alta. It is a magical place that captivated the Vivanco family and led them to choose it as the venue for their project to share their passion for wine culture with the world. Two decades later, Vivanco Brunes is their particular tribute to this medieval watchtower on the River Ebro, which marked the border between the kingdoms of Castile and Navarre. Vivanco Brunes is an ORGANIC VINO DE MUNICIPIO wine made with choice grapes from TWO PLOTS of ESTATE-OWNED VINEYARDS in the town of Briones. This type of grape growing allows us to reflect the purity and character of this unique municipality in Rioja Alta, marked by the great diversity of its soils and a greater influence of the Atlantic climate.

What is a Vino de Municipio?

The VINOS DE MUNICIPIO new category corresponds to the second level in the traceability pyramid applied by the Rioja Regulatory Board on the origin of its wines. Within this pyramid, created in terms of origin, only the category of VIÑEDO SINGULAR (an exclusive plot with certain characteristics) would be above this indication as far as the origin of the wine is concerned (attached is the Regulatory Board traceability pyramid that explains each category).



The VINO DE MUNICIPIO category is for wines from a given municipality and can only be labelled as such if they are made with grapes that come exclusively from that municipality and are made, aged and bottled there.

The of VINO DE MUNICIPIO category does not exclude labelling with the traditional ageing categories. In other words, a VINO DE MUNICIPIO MAY BE LABELLED AS CRIANZA, RESERVA OR GRAN RESERVA if it complies with the regulations of the DOCa Rioja Regulatory Board.

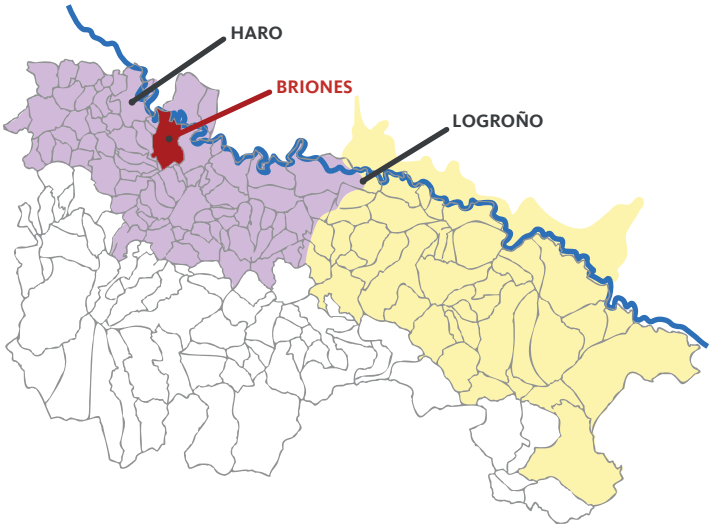
What does Brunes mean?

With BRUNES we have recovered the ancient name of the town of Briones that was used in the Middle Ages, this being the popular abbreviated form used by the Beronian locals. The name is first recorded in the Albeldense Chronicles, a ninth-century Medieval manuscript, when it refers to the campaign led by Alfonso I King of Asturias along the banks of the Ebro in 740. During this offensive he destroyed several towns, including BRUNES. The name evolved to today's cultured version, BRIONES, whilst BRUNES was forgotten and lost as it was considered a way of speaking of the common people, leaving few traces behind. With this wine, we pay tribute to and recover our intangible heritage, helping bring to the present day a small part of the history of this medieval town full of legends.

BRIONES, THE TERROIR

BRIONES is located in the heart of Rioja Alta, 502 metres above sea level. This historic terroir with long winemaking tradition in the area has a predominantly Atlantic climatic influence, with harvest dates around the first weeks of October.

The soils are variable, with light, stony soils, close to the Ebro River coexisting with the more clay-chalky soils in the southern part. It is a terroir of great quality, extremely suitable for growing Tempranillo and shorter-cycle varieties such as Maturana Tinta.



RIOJA MAP
RIOJA ALTA
RIOJA ORIENTAL

BRIONES, THE VINEYARD

Vivanco Brunes is an organic, vegan VINO DE MUNICIPIO made with choice grapes from two plots of estate-owned vineyards grown employing organic viticulture methods in the town of Briones. Orizabal plot, planted with Tempranillo, and La Isla plot, planted with Maturana Tinta.

ORIZABAL,
THE SUBTLETY OF TEMPRANILLO

- **Spot:** Orizabal (Briones)
- Tempranillo planted in 1991
- 3,91 ha
- Organic since 2013
- NE-SW orientation.
- 451-457 metres altitude
- **Soil:** alluvial terrace over the Ebro. Deposits of sand and calcareous stones.
- Surrounded by almond trees and located in the western part of the municipality, Orizabal offers a delicate and subtle Tempranillo, thanks to low vigour due to very shallow, loose, gravelly soil. Small, loose clusters capable of expressing the character of the best Tempranillo with slow ripening and balanced wines.

LA ISLA, LA INNOVATION OF MATURANA TINTA

- Maturana Tinta planted in 2016
- 1,62 ha
- Organic since 2016
- 3,333 plants/ha (2.50 x 1.20 m)
- E-W orientation (1.2 ha)
- N-S orientation (0.42 ha)
- 430-440 metres altitude
- **Soil:** alluvial terrace over the Ebro. Sand deposit.

- La Isla is an agronomic unit located to the east of Briones. It is an incomparable spot in the middle of an area cut off from Briones, approaching the banks of the river Ebro. It has poor soils, in an area with a higher heat summation, ensuring a moderate vigour, an essential condition for Maturana Tinta to ripen properly. It is a grape native to Rioja, of which Vivanco is pioneer recovering its presence in our region and providing to the wine a unique character of spiced and balsamic aromas, together with fresh and deep black fruit notes.

BRUNES, THE 2022 VINTAGE

Heat, scarce water, and vineyard resilience. These are the defining traits of the 2022 vintage. Above all, it was the heat: average temperatures were more than one degree higher than the previous year, with the first heatwave striking unusually early, in the second week of June — a phenomenon never seen before at that time of year — pushing temperatures above 40°C. Intense.

The vines responded remarkably well, protecting themselves and slowing their activity. Organically farmed vineyards, such as ours, showed a particularly strong capacity for adaptation. Vineyard operations were kept to a minimum, retaining as much leaf cover as possible around the clusters to shield them from the sun.

Water was scarce but sufficient, and disease pressure from mildew and oidium was extremely low. Harvest came two weeks early, yielding fruit of exceptional quality — ripe yet silky tannins, and a beautiful natural balance.

The challenge lay, as it increasingly does, in achieving harmony amid the ongoing struggle against climate change. The wine clearly expresses and reflects this vintage in every glass.

VIVANCO BRUNES 2022

GRAPE VARIETIES: Tempranillo (90%) and Maturana Tinta (10%) from organic viticulture.

HARVEST: The grapes were picked manually, in small boxes, the second week of October for the Tempranillo, and the third week for the Maturana Tinta.

AGEING: A part of the wine remains on its lees for 12 months in French oak barrels, while the other part remains in concrete and stainless-steel tanks for the same period of time. The wine is refined in the bottle racks for at least nine months.

No. OF BOTTLES: 25.288 bottles of 750 ml. and 602 magnums.

BRUNES, THE LABEL

The Middle Ages was a dark period, when witchcraft and pacts with the devil proliferated as the last remedy to the material and spiritual crises that the inhabitants of Brunes also suffered. It is a time in the past, full of legends, that we wished to reflect on our label, inspired by the Red Devil corkscrew, an American design by Gerald Youhanaie, which belongs to the collections on exhibit at the Museum of Wine Culture. The design reflects the modern, daring character of our Vivanco Brunes.