



Name:	LIVIVS GARNACHA Reserva
Vintage:	2013
Varieties:	100% Garnacha
Vineyards:	Rioja Alta planted between 1915 and 1940

ELABORATION

Harvest: Manual in 15 kilo plastic boxes and Sorting Table
Cold prefermentation for 5 days and controlled fermentation at 24°C
Malolactic and ageing in oak barrels:
Frech 65%, Eastern European 15% and American 20%

Wine is aged in oak for about 18 months depending on its evolution and vintage characteristics.

TECHNICAL DATA

Alcohol Content:	14,00 % vol
Total Acidity:	5,35 gr./l Tartaric
Reducing sugars:	2,3 g/l
Volatile Acidity:	0,67 Acetic

TASTING NOTES

Appearance: Cherry red color with ruby tone.
Aroma: Elegant nose with fresh red fruit aromas, toasty oak, tobacco, spices and strawberry bottom with toasted tones.
Palate: Silky and velvety entrance with flavors of toasty oak, toffe and sweet smooth finish. Balanced acidity and subtle fine grained tanning complete this elegant wine.

GASTRONOMY

Matching with stews, grilled meat and many cheeses, especially goat cheese.
Serving at 16° - 18° C

PRESENTATION

Bottle "Borgoña Júpiter 75"
Cap 100% tin
Natural Flower cork 49X24,2mm
Shelf-adhesive label
Six bottle wooden or carton case in horizontal position

ACCOLADES/RATINGS

93 Wine Enthusiast 2024
93 Decanter
92 James Suckling
90 Sommeliers Choice Awards (Gold medal)
91 Miquel Hudin