



ERIAL 2007

100% Tinta Fina

Vintage:

The traditional date for grape harvest in Ribera del Duero is October 12th, but it varies greatly due to ripeness affected by the year's climate. The exact moment of harvest is determined by analysis and tasting of the grapes. During the harvest, the grapes are hand picked and the bunches are placed in 15/20kg crates. The unloading of the grapes at the winery is done a few hours after the bunches were cut from the grapevines and each bunch is again hand selected for quality.

Fermentation:

Once the grapes are in the stainless steel tanks of the winery, the process of cold soaking while the grapes cool for 2/3 days in order to obtain the greatest level of aroma. Next, the initial fermentation process starts with the natural yeast of the grapes. The process is controlled only by regulating the temperature with a starting temperature of 25 degrees celsius and never exceeding 29 degrees. The design of the tanks are very important during this process with shallow wide (3 meters) tanks being important to extract the best tannins from the grape skin. The moment of emptying the tanks and moving the wine to the barrels is dependent on the tasting and characteristics of the vintage.

Aging:

Once the wine is placed in the oak barrels, the malolactic fermentation process starts. The barrels are carefully selected from prestigious manufacturers which demonstrate quality control and months of drying necessary. Seventy-five percent of the barrels are made from French oak which exhibit a very fine grain. The remaining twenty-five percent are American oak with the same criteria for a fine grain. The aging chamber is thermally controlled during the entire year to mimic the ideal conditions of the old deep underground cellar of the Rivera-Aparicio family. The months of ageing of each wine are determined by tasting, depend on the potential of each vintage and the evolution of the wine, and can vary every year.



Bottling:

The bottling of the wine is done onsite using the most modern techniques in order to avoid damage to the wine. All the wine is bottled with natural cork selected from the best batches of the most famous cork makers. Next, the winery stores the bottles in racks for the period of time that is determined to be ideal, waiting for the wine to evolve before leaving for market so that it embodies the highest standard of quality which characterizes the Epifanio Rivera Winery.

Tasting Notes:

Erial is made from 100% Tinta Fina. Ageing in barrels, of which 80% are French oak and 20% are American oak, is 10 months. Lively and colourful wine that is open and clear to the nose; with sterling mature blackberries, black liquorice, and mineral reminiscences; with creamy and smoky tones from the oak wood; and a spicy finish. Neatly structured in the mouth, with friendly and well-melted tannin, beefy and concentrated fruit, extremely tasteful, balanced and with a refreshing sensation due to an appropriate acidity.

