

HEREDAD GARCÍA DE OLANO

ERAI MAZUELO 2022



BRAND: Erai

DESIGNATION: D.O.Ca. Rioja - Rioja Alavesa.

VINTAGE: 2022

VARIETIES

100% Mazuelo

ANALYSIS:

Alcohol Content: 12.00% vol

Total Acidity: 5.97 g/L

Volatile Acidity: 0.47 g/L

Residual Sugar: 1.2 g/L

VINEYARD

TERROIR: Clay-limestone soil, south-facing, and without irrigation.

DENSITY: 3000 vines/Ha.

ALTITUDE: 600m

AVERAGE VINE AGE: 40 years

VINEYARD TYPE: Trellis

YIELD: 4500 KGR/Ha.

CLIMATE: Mediterranean climate with significant Atlantic influence. Extreme contrasts between winters and summers.

BARREL TYPE: French

TIME IN BARREL: 9 - 10 mon

BOTTLE MATURATION: 2 months

WINEMAKING

HARVEST: Manual

WINEMAKING: "Puente Viñaspre" is our most unique vineyard, surrounded by oaks and holm oaks, making it our most characteristic vineyard. Perfect destemming with a vibrating destemmer to protect the grape as if it were a manual process. Alcoholic fermentation in small-capacity tanks with constant punch-down. Aging in French oak barrels for 9-10 months.

TASTING NOTES

A wine of great intensity with cherry red color, with ruby highlights, clean and bright. It has good aromatic intensity that combines with the complexity of ripe red fruit aromas. The wood used in aging contributes balsamic, toasted, and dairy notes. With brief decanting, its aromatic potential increases, so a short decantation before consumption is recommended. On the palate, it is pleasant, with a very good entry, showing breadth, good body, and balance. It is a wine with freshness, good acidity, and aromas, making it complex yet easy to drink, definable as tasty and enjoyable. The final persistence is long and pleasant.

