

HEREDAD GARCÍA DE OLANO

# ERAI TEMPRANILLO 2021



García de Olano

BODEGAS

BRAND: Erai

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

VINTAGE: 2021

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content: 15.0% vol

Total Acidity: 5.29 g/L

Volatile Acidity: 0.62 g/L

Residual Sugar: 2.70 g/L

VINEYARD

TERROIR: Very white clay-limestone soil, without irrigation.

DENSITY: 3000 vines/Ha.

ALTITUDE: 500m

YEAR OF PLANTING: 1994

VINEYARD TYPE: Trellised without irrigation

YIELD: 5500 KGR/Ha.

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

BARREL TYPE: French

TIME IN BARREL: 12 months

BOTTLE MATURATION: 6 months

WINEMAKING

HARVEST: Manual

WINEMAKING: "Verdecillo" is our southernmost and driest Tempranillo vineyard. Here, we obtain grapes with small clusters, tiny berries, little pulp, and robust skins. 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 12 months and a second aging in the bottle for at least 6 months.

TASTING NOTES

A wine of great intensity with cherry red color and ruby highlights. Clean and bright. Intense, complex, and elegant aroma of red fruit, combined with aromas of cocoa, fine wood, spices, and dairy notes contributed by the wood. Surprising and explosive entry on the palate, with a full-bodied, balanced, well-structured, and pleasant passage. Round tannins. A wine with personality, aromatic, long, and persistent.

