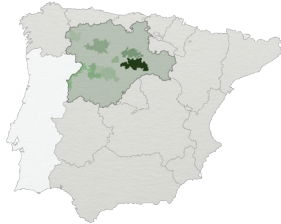


# BODEGAS EPIFANIO RIVERA



**Estate Overview :** 23 ha (56.8 ac)

#### **Vineyards :**

**El Olivo** 850 meters, SE exposure, limestone soils, planted in 1915, 1996, 2002 & 2009.

**Erialon** 850 meters, S exposure, limestone soils, planted in 1915, 1940 & 1990.

**Bola/Rendeja** 800 meters, S/SE exposure, limestone soils, planted in 1915 & 2018.

**Cañal** 750 meters, S exposure, sandy alluvial soils, planted in 1996.

**Carralaceña** 750 meters, S exposure, sandy alluvial soils, planted in 1996.

**Fuentecanal / Valderamiro** 900 meters, SE exposure, limestone soils, planted in 2015.

**Valdemoral** 800 meters, S exposure, limestone clay soils, planted in 1996.

**Vallarín** 750 meters, SW exposure, sandy clay soils, planted in 1996.

#### ORIGIN

D.O. Ribera del Duero | Pesquera del Duero

#### DESIGNATION

Erial TF 'Tradición Familia'

#### VARIETY

100% Tempranillo

#### ALCOHOL

14.5%

#### VINEYARD

Estate-grown and selected from the oldest, limestone-rich Olivo and Erialon vineyards. Average vine age is over 100 years old.

Viticultural practices are integrated sustainable. To avoid the use of any chemicals, emphasis is placed on manual vineyard work, such as green pruning, tillage for weed management and deflowering. Irrigation is rare; implemented on vulnerable sites only during the most extreme conditions.

#### PROCESS

Clusters are handpicked and carefully sorted for quality before an entirely natural fermentation is carried out in shallow, temperature-controlled tanks. Secondary (malolactic) fermentation occurs spontaneously in barrels. Aged 18 months in 75% French and 25% American oak barriques. Just 10,000 bottles produced annually.

#### TASTING

Striking color with an impressively concentrated bouquet of plum, fig, eucalyptus and clove. Complex and well integrated after the lengthy maturation in barrel and bottle. A precise balance of fruit, acid and tannin.