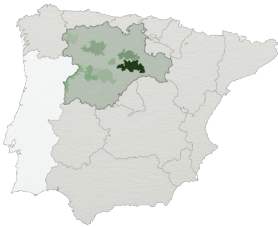


BODEGAS EPIFANIO RIVERA



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

Epifanio

VARIETY

100% Tempranillo

ALCOHOL

14.5%

VINEYARD

Estate-grown from the sustainably farmed Cañal and Carralaceña vineyards near Pesquera de Duero. Average vine age is 30-60 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 a natural fermentation is carried out in temperature-controlled tanks. Malolactic fermentation occurs spontaneously in barrel (25/75 French and American oak). Aged for 6 months before bottling. Less than 2,500 cases produced annually.

TASTING

Offers a vibrant, primary palate of dark berry, subtle toast, and juicy tannins. Ripe and well-structured, Epifanio delivers a mouthfeel that is concentrated, but quite refined for a young Tempranillo.