



# ETÉREA KRIPAN

IN REVERENCE OF NATURE



## PHINCA HAPA 2021

Type: Dry White Wine

Appellation: D.O.C.a Rioja (sub-region Rioja Alavesa)

Varieties: 82% Viura, 12% Garnacha, 6% Garnacha Blanca

Alcohol: 14,5%

### Viticulture & Vineyard

The first vineyard planted at altitude in Elvillar established in 1967, ascending the Sierra Cantabria Mountain range and sitting at an elevation of 646 meters (2,100 feet).

Situated on chalky limestone soils with a west-facing slope. Vine spacing set at 2.5 x 1.2 meters, allowing for a wide native cover crop between the rows, a practice that promotes soil health and biodiversity. The vineyard is managed biodynamically, and plough horses are used to work alongside the vines, minimizing soil compaction, and preserving its natural structure.

### Harvest & Winemaking

Hand-harvested in 10kg crates. The grapes undergo further selection in the winery, where healthy whole clusters are carefully chosen and gently placed in a large oak vat and sealed.

The natural process of carbonic maceration begins as the intact berries ferment spontaneously with native yeasts present on the grape skins and the environment.

The vat remains sealed and undisturbed until enough liquid collects at the bottom. At this point the vat is opened to perform a gentle pump-over. Moistening the cap daily until the wine is nearly finished fermenting.

Before fermentation is complete, the wine is pressed and placed into foudre where it finishes fermentation and ages in the same foudre for one year period prior to bottling. The 2021 vintage is in conversion to Demeter Certification.

C/ DE LANCIEGO S/N · 01309 · ELVILLAR · ÁLAVA · ESPAÑA

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