



# ETÉREA KRIPAN

IN REVERENCE OF NATURE



## PHINCA HAPA 2021

Type: Dry Red Wine

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

Varieties: 92% Tempranillo, 6% Graciano, 2% Viura

Number of bottles: 7200

### 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 vat remains undisturbed until enough liquid collects at the bottom, enabling a gentle pump-over to moisten the cap.

Before fermentation is complete, the wine is pressed and transferred to 500 L French oak barrels for one year where fermentation concludes naturally, and malolactic fermentation occurs. Following barrel aging, the wine spends an additional 7 months in an oak vat until ready to bottle. The 2021 vintage is in conversion to Demeter certification.

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

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