



ETÉREA KRIPAN

IN REVERENCE OF NATURE



SAN JULIÁN 2019

Type: Dry Red Wine

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

Varieties: 85% Tempranillo, 5% Graciano, 5% Cabernet, 5% Viura

Number of bottles: 1324

Viticulture & Vineyard

A small 0.6 ha vineyard, over a century old, rests on terraces that gracefully trace the contours of a steeply sloped ravine. Each vine, supported by its individual post, was planted at a narrow spacing of 1,6 x 1,6 meters, making tractor access impossible; only plow horses can navigate the passages, preserving the vineyard's heritage and integrity.

The vineyards limestone-rich, slightly sandy soils and cool, east-facing slope shield the vines from the intense afternoon sun. Biodynamically farmed, this vineyard is a sanctuary of biodiversity, with over 20 trees scattered across the half-hectare plot-evoking the diverse landscapes that once defined and defended Rioja Alavesa before conventional practices took hold.

Harvest & Winemaking

The grapes are hand-harvested in the first light of the morning and meticulously sorted upon arrival at the winery. Healthy whole bunches are selected, while the remaining grapes are individually selected from each bunch. These grapes are placed in 500L upright open barrels, where they are foot-trodden and spontaneous fermentation begins. We gently wet the cap with a light punch down daily.

The wine spends two years in 225L new French oak barrels, where malolactic fermentation takes place naturally during the aging process.

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

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