

HEREDAD GARCÍA DE OLANO

ERAI VERDEJO



BRAND: Erai

DESIGNATION: D.O.Ca. Rioja - Rioja Alavesa.

VINTAGE: 2024

VARIETIES

100% Verdejo

ANALYSIS:

Alcohol Content: 13.65% vol

Total Acidity: 5.37 g/L

Volatile Acidity: 0.47 g/L

Residual Sugar: 1.0 g/L

VINEYARD

TERROIR: South-facing calcareous clay soil, no irrigation.

DENSITY: 3000 vines/Ha.

VINEYARD ALTITUDE: 700m

YEAR OF PLANTATION: 2012

VINEYARD TYPOLOGY: Trellis plantation

PRODUCTION: 9,000 kg/Ha.

CLIMATE: Mediterranean climate with significant Atlantic influence. Extreme contrasts between winters and summers.



WINEMAKING

HARVEST: Manual

WINEMAKING: Grapes are whole-pressed immediately after being harvested. The must flows by gravity into a stainless steel tank at a temperature of 10°C. It rests for 24-48 hours, and then the first racking is performed. Alcoholic fermentation with fine lees occurs at 11°C for 23 days.

TASTING NOTES

Clean, bright, and pale yellow with golden hues. Displays a nose with a strong predominance of minerality, terroir, and fruity notes with a slightly sweet sensation. A wine with a powerful entry, noticeable for its volume and a characteristic bitter touch, projecting an original flair in the mouth. Long-lasting, maintaining a pleasant and enjoyable finish.