

FINCA LA EMPERATRIZ PARCELA N°1 2012

Vintage: 2012

Weather: Winter was mild and dry, and the first shoots appeared earlier than normal. Fortunately there was plenty of rain in spring to provide sustenance for what turned out to be a long, hot summer. Once again, being located in a cooler part of Rioja was an advantage for La Emperatriz, as areas further down the valley suffered from the heat. Rains appeared finally in the autumn, but fortunately right at the end of the harvest, by which time the grapes were ripe enough to be harvested just before the downpours of late October.

Harvest: Hand-picked on the 15th of October. Only grapes from the least vigorous vines were chosen, those with three or four bunches.

Varietals: Tempranillo 100%.

Wine-making: The grapes arrived to the selection table just 20 minutes after being cut from the vine. Here, any leaves or imperfect grapes were removed. The wine was fermented in a small wooden vat and then racked immediately to barrels for malolactic fermentation.

Ageing: Aged for 18 months in new, fine-grained French oak barrels. The wine was bottled without fining or cold stabilization.

Analysis: Alcohol: 14.7 % / pH: 3.76 / Total acidity: 4.9 g/l / Volatile acidity: 0.50 g/l.

Tasting Notes: Very dense dark red, with a black centre. Outstandingly intense aromas, with great complexity, ranging from ripe plums to silex, from licorice to forest floor. Great weight on the palate, with velvety, polished tannins. Very long, with the fruity aromas coming to the forefront again, together with the aromas of cigar box.

Production: 3,000 bottles of 75cl and 107 magnums.



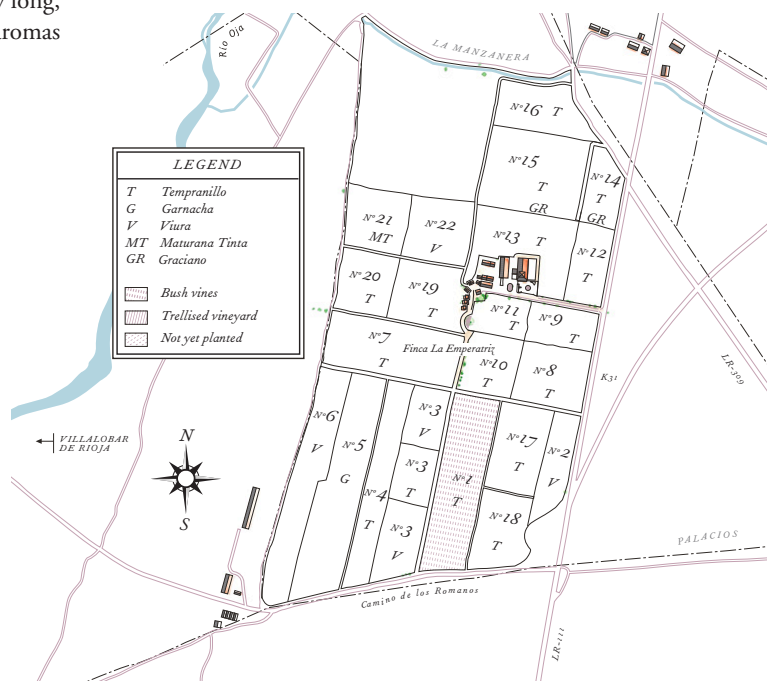
ORIGIN

Region
Rioja Alta, D.O.Ca. Rioja.

Plot
Made from a selection of the oldest vines within plot number 1 at the Finca la Emperatriz estate.

Terroir
Impressive terroir with a layer of large white pebbles to a depth of about 40cm, covering a loose, sandy sub-soil. This is an ideal soil to grow vines as it has excellent drainage, plenty of light and the roots are well placed to receive all the nutrients they require. The wines produced from this type of soil are fine and elegant.

Vineyard
67-year-old bush vines with yields of 2,800 kg/ha (18 hl/ha).



FINCA
La Emperatriz

Ctra. de Santo Domingo-Haro
26241 Baños de Rioja (La Rioja) Spain
T. +34 941 300 105
correo@bodegaslaemperatriz.com
www.bodegaslaemperatriz.com

