

FINCA LA EMPERATRIZ RESERVA 2010

Year: 2010

Climate: Heavy snowfalls over the winter prepared the subsoil for the growth of the 2010 vintage. Thankfully, as the rest of the year turned out to be very dry, though not overly warm. There was little or no disease and ripening was slow and perfect, producing excellent varietal aromas in the grapes.



Harvest: Hand-picked in the second and third weeks of October.

Varietals: Tempranillo (94%), Garnacha (3%), Viura (2%), Graciano (1%).

Winemaking: The grapes are selected in the vineyard and then are given a cold soak for 2 days in stainless steel, followed by fermentation at a controlled temperature with a gentle pumpover to extract colour and tannins.

Aging: Aged in 70% American oak and 30% French. Part of the wine goes through malolactic fermentation in the barrel.

Analysis: Alcohol: 14% vol. / pH: 3.6 / Total acidity: 5.5 g/l / Volatile acidity: 0.5 g/l.

Tasting Notes: Wine with a bright ruby colour, medium to high depth of colour. Intense aromas of ageing, cocoa, cigar box and orange peel, over the persistent background of black fruits typical of Tempranillo. Refined and silky on the palate, with soft yet powerful tannins.

ORIGIN

Region:
Rioja Alta – PDO Rioja.

Plot:
A blend of plots 4, 11, 14 and 15 from the Finca La Emperatriz estate.

Soil:
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:
60-year-old bush vines with yields of 4,500 kg/ha (1,5kg per vine).

FINCA
La Emperatriz

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