

IMPERIAL

RESERVA 2011

- 91 points Parker. Wine Advocate
- 92 points Guía Peñín

Imperial is one of the great names in Spanish winemaking. It is a true classic in Rioja and was first made in the 1920's. Its name comes from a special bottling for the English market made in a bottle size of a 'Pinta Imperial' or 'Imperial Pint' which is approximately equivalent to half a litre.

Name of Wine: IMPERIAL
Type of Wine: Reserva
Region of Production: Rioja
Year: 2011
Vintage Rating: Excelent
Grape Varieties: 85% Tempranillo,
10% Graciano and 5% Mazuelo

Bottle Type: Bordeaux / 75cl
Case / Bottle Size: C/6 – 75 cl, C/24 – 37,5cl
Magnum 1,5l

Alcoholic Volumen: 14 % Vol.
Total Acidity: 5,29 (g/l tartaric)
pH: 3,62
Volatile Acidity: 0,57
SO2 Free / Total: 30/88
IC: 12,01

WINEMAKING

Made from a selection of the best grapes from our Rioja Alta vineyards around the village of Villalba that were hand harvested in small 30 kg boxes. Before starting the alcoholic fermentation, the bunches of grapes were cooled down and kept at a low temperature for some hours in order to improve our control over fermentation without using any additives and to achieve an optimum extraction. The fermentation took place in a combination of oak vats and stainless steel tanks at controlled temperatures. The wine was then aged in both American and French new and used oak casks for two years, followed by another two years in bottle prior to its release in the market.

VINTAGE / HARVEST DESCRIPTION

Atypical harvest, with a heterogeneous and uneven ripening due to stress and lack of contrast in temperature between day and night. These conditions have boosted the need for a good selection in the vineyard and at the arrival of the grapes at the winery. The key feature of this harvest has been the excellent health of the grapes and the development of a fermentation without incident. Although maturation is one week early this year compared to previous years, the wines produced are well structured, with high content in polyphenols and good intensity colour, qualities that promise high quality wines.

TASTING NOTES

Deep cherry colour with shades of shiny red. To the nose, aromas of berries and liquorice balanced by hints of clove, rosemary, thyme and tobacco leaves coming from the oak cask ageing. To the palate, it shows its elegance thanks to a gentle tannin providing roundness and freshness. The wine tastes for long in the palate, with an interestingly complex aftertaste. Game and red meats are ideal pairings for this wine.



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