

IMPERIAL

RESERVA 2014

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 RESERVA
Type of Wine:	Red Wine
Region of Production:	Rioja
Year:	2014
Vintage Rating:	Good
Grape Varieties:	85% Tempranillo, 15% Graciano, Mazuelo and Garnacha
Bottle Type:	Bordeaux / 75cl
Case / Bottle Size:	C/6 – 75 cl, C/24 – 37,5cl, Magnum 1,5l
Alcoholic Volumen:	13,5 % Vol.
Total Acidity:	5,4 (g/l tartaric)
pH:	3,63
Volatile Acidity:	0,59
SO2 Free / Total:	32/99

WINEMAKING

Made from a selection of the best grapes from our Rioja Alta vineyards that are hand harvested. Before starting the alcoholic fermentation, the bunches of grapes were cooled down and kept at a low temperature for some hours. The fermentation took place in French oak vats. During the second fermentation, the acidity of the wine decreases. The wine was then aged in both American and French oak casks for two years, followed by another two years in bottle prior to its release in the market.

VINTAGE / HARVEST DESCRIPTION

The 2014 harvest amount exceeds the previous two vintages. During the year, the climatology was favorable resulting in a vegetative cycle that allows to expect a good vintage. Both the summer months and the harvest time have been marked by more rain than expected. Again preventive treatments performed in our vineyards, such as thinning clusters and leafless have allowed us to obtain a high quality grapes. The optimum time to harvest began the 23rd September, when we started harvesting white grapes and continued with red grapes, until it was finished on 22nd October with good perspectives.

TASTING NOTES

Intense body of cherry color with beautiful purple highlights. Attractive aroma of forest fruits, violets and licorice with reminiscences to Atlantic forest with notes to clove and cigar leaves. In the mouth we notice its softness and finesse in perfect balance with a silky tannin which makes us reach a long and balsamic aftertaste where the aromas are intermingled to make this wine elegant. It pairs perfectly with fatty fish, game, red meat and cured cheeses. Recommended service temperature 18°C.



IMPERIAL

RESERVA 2014

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 Name of Wine:	IMPERIAL RESERVA
Type of Wine:	Red Wine
Region of Production:	Rioja
Year:	2014
Vintage Rating:	Good
Grape Varieties:	85% Tempranillo, 15% Graciano, Mazuelo and Garnacha
Bottle Type:	Bordeaux / 75cl
Case / Bottle Size:	C/6 – 75 cl, C/24 – 37,5cl, Magnum 1,5l
Alcoholic Volumen:	13,5 % Vol.
Total Acidity:	5,4 (g/l tartaric)
pH:	3,63
Volatile Acidity:	0,59
SO2 Free / Total:	32/99



WINEMAKING

Made from a selection of the best grapes from our Rioja Alta vineyards that are hand harvested. Before starting the alcoholic fermentation, the bunches of grapes were cooled down and kept at a low temperature for some hours. The fermentation took place in French oak vats. During the second fermentation, the acidity of the wine decreases. The wine was then aged in both American and French oak casks for two years, followed by another two years in bottle prior to its release in the market.

VINTAGE / HARVEST DESCRIPTION

The 2014 harvest amount exceeds the previous two vintages. During the year, the climatology was favorable resulting in a vegetative cycle that allows to expect a good vintage. Both the summer months and the harvest time have been marked by more rain than expected. Again preventive treatments performed in our vineyards, such as thinning clusters and leafless have allowed us to obtain a high quality grapes. The optimum time to harvest began the 23rd September, when we started harvesting white grapes and continued with red grapes, until it was finished on 22nd October with good perspectives.

TASTING NOTES

Intense body of cherry color with beautiful purple highlights. Attractive aroma of forest fruits, violets and licorice with reminiscences to Atlantic forest with notes to clove and cigar leaves. In the mouth we notice its softness and finesse in perfect balance with a silky tannin which makes us reach a long and balsamic aftertaste where the aromas are intermingled to make this wine elegant. It pairs perfectly with fatty fish, game, red meat and cured cheeses. Recommended service temperature 18°C.