



Finca La Emperatriz

CRianza 2007



BODEGAS
La Emperatriz

vintage

Year	2007
Climate	Winter began cold and dry, but ended with heavy snowfall, a perfect preparation for budding. Rains during flowering meant that the bunches were small and loose. Ripening was slow, due principally to a cool month of August. All in all, the result was very ripe grapes, well balanced and aromatic.

origin

Region	Rioja Alta · D.O.C. Rioja
Plot	A blend of grapes from plots number 1, 3, 7, 8, 9, 13, 15, 16, 17 and 18 from Finca La Emperatriz.
Soil	An impressive soil, with a top layer of 40cm of large whitish pebbles over a loose, sandy sub-soil. Very elegant wines are usually made in these sort of soils; they are ideal for growing grapes, as they have excellent drainage, deep root structure, limited access to nutrients and perfect illumination.
Vineyard	Plots of vines of between 15 and 45 years of age. Bush vines and double cordon training with a high trellis.



technical data

Harvest	By hand during the first three weeks of October.
Grape variety	Tempranillo 95%, Garnacha 3%, Viura 2 %
Wine-making	The grape varieties are made into wine separately. Selected plots are picked, then the grapes have a pre-fermentative skin contact for two days, before going on to ferment for just four days. After fermentation, the wine stays in contact with the skins for 17 days, with constant pumpover, in order to extract colour and polyphenols. After the removal of the heavy lees and skins, the wine is left with the lighter lees, and is stirred regularly.
Ageing	Aged in 225 litre oak barrels (80% American and 20% French) for 13 months. About half of the wine undergoes malolactic fermentation in barrel, both new and one-year old.
Analysis	Alcohol: 13.8 vol / PH: 3.68 / Total Acidity: 3.6 g/l / Volatil Acidity: 0.56 g/l
Tasting note	Cherry red in colour, with a medium-high density, clear and brilliant. Good intensity on the nose, with outstanding notes of ripe red fruits. Aromas of vanilla and toast from the barrels, with a hint of minerality. The first attack on the palate is soft, with good volume and fruit, well balanced with the touch of oak for which our region is well-known. Good length, where the fruit dominates and through a long finish the aromas of fruit and the mineral notes from our soil reappear.

