



BODEGAS  
La Emperatriz



## Finca La Emperatriz CRIANZA 2006

VINTAGE

ORIGIN

TECHNICAL DATA

Year	2006
Climate	A dry year in 2005 was compensated for by winter rains, and a perfect budding. However, the plant overcompensated for the previous year's small harvest and after the bunches had set, we had to go through and remove the overlarge ones. The rest of the summer was moderate, and the grapes ripened steadily and evenly.
Official quality	Very good
Denominación de Origen	D.O.Ca Rioja
Region	Rioja Alta
Plot	Chosen from different parts of our estate "Finca la Emperatriz".
Soil	<b>Finca la Emperatriz:</b> 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	Bush vines and trained vines between 15 and 45 years of age
Harvest	By hand during the first three weeks of October
Grape variety	Tempranillo 90%, Garnacha 5%, Mazuelo 2,5% and Viura 2,5 %
Wine-making	Each variety and plot of the vineyard is harvested separately and is cold-soaked for two days. Fermentation took just four days and then the wine remained on the skins for a further 17 days, with regular pumping over to extract colour and tannins. The heavy lees were removed, and the wine was left with the fine lees for a further 2 months.
Ageing	Aged in 225 litre oak barrels (80% American and 20% French). Around half the wine underwent malolactic fermentation in new and one-year-old barrels. Aged for a total of 14 months.
Analysis	Alcohol: 13,50 % vol PH: 3,68 Total acidity: 3,60 g/l Volatile acidity: 0,56 g/l
Tasting note	Cherry red in colour, clear and brilliant. Intense nose, of preserved fruits, orange peels and ripe plums, with added complex notes of vanilla and toast from the barrel ageing and a minerality which is the signature of the vineyard. The mouth is round and the fruit and oak are well-balanced. The end of the palate also shows touches of fruit and that personal mineral touch of the estate.

