

AWARDS RECEIVED

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GOLD MEDAL
Sommelier Wine Awards (UK)
> FLE Terruño 06
- 

GOLD MEDAL
Concours Mondial de Bruxelles
> FLE Terruño
> FLE Crianza
- 

GOLD MEDAL
International Tempranillo Competition
> FLE Terruño
- 

SILVER MEDAL
Sommelier Wine Awards (UK)
> FLE Garnacha Cepas Viejas 07
> FLE Viura Cepas Viejas 08
- 

SILVER MEDAL
Concours Mondial de Bruxelles
> FLE Terruño
> FLE Reserva
- 

SILVER BEST IN CLASS
International Wine & Spirit Competition
> FLE Terruño
> FLE Reserva
- 

SILVER MEDAL
Decanter World Wine Awards
> FLE Terruño
- 

SILVER MEDAL
International Wine Challenge
> FLE Reserva
- 

SILVER MEDAL
Challenge International Du Vin
> FLE Crianza
- 

SILVER MEDAL
International Tempranillo Competition
> FLE Terruño
> FLE Crianza
- 

BRONZE MEDAL
International Wine & Spirit Competition
> FLE Crianza
> FLE Reserva

POINTS AWARDED IN WINE GUIDES



- PEÑÍN 2010 (TOP SPANISH WINE GUIDE)**
- > FLE Viura Cepas Viejas 08 88
 - > FLE Viura Cepas Viejas 07 90
- Brilliant yellow colour. Aroma of ripe fruit, sweet spices, lavender, smoke, fine lees. Silky mouth feel, smoky, tasty, crisp, good acidity.*
- > FLE Terruño 07 88

- PEÑÍN 2009 (TOP SPANISH WINE GUIDE)**
- > FLE Viura 07 88
 - > FLE Garnacha Cepas Viejas 07 90
 - > FLE Terruño 06 89
 - > FLE Reserva 04 89



- THE WINE ADVOCATE (ROBERT PARKER)**
- First time La Emperatriz wines have been tasted by this prestigious magazine
- > FLE Parcela nº 1 07 91
 - > FLE Reserva 04 90
 - > FLE Tempranillo 09 86
 - > FLE Crianza 06 87
 - > FLE Garnacha Cepas Viejas 07 89
 - > FLE Terruño 06 89



- LA GUÍA TODOVINO MMX (2010)**
- > FLE Parcela nº 1 07 2 seals
 - > FLE Terruño 07 1 seal
 - > FLE Viura Cepas Viejas 07 mentioned
 - > FLE Crianza 05 mentioned





BODEGAS
La Emperatriz



Finca La Emperatriz Wines DISTINCTIONS CONFERRED

QUOTES FROM THE PRESS



Single parcel wines

A range which aims to express the full potential of the Emperatriz estate.

Oak-aged wines

The Crianza and Reserva wines are made to the highest possible standard.



Varietal wines

A range of varietal wines which are not aged in wood to fulfill other tastes.

> FLE Parcela Nº1 07

JUAN MANUEL BELLVER in **EXPANSIÓN FUERA DE SERIE**, 07/05/2010
“Victor and Eduardo Hernáiz’s exciting new winery, La Emperatriz, has a plot called Parcela nº1, where the vines produce just four bunches each and the wine is velvety and concentrated, and leaves no-one indifferent.”

> FLE Parcela Nº1 07

RAMON FRANCÀS in **VINOS Y RESTAURANTES**, May 2010
“One of the real jewels on show was the Parcela nº 1 2007 from Finca La Emperatriz, the top of the range from this exciting new winery in Rioja. It is a great Tempranillo made from low-yielding old vines which vigourously express their terroir, in which mineral, flintstone aromas dominate, along with the power of its black fruit.”

> FLE Crianza 06

DAVID SEIJAS (ex sommelier of El Bulli and Nariz de Oro 2006) in **110 VINOS PARA 2010**, Ed. Grijalbo, Barcelona 2009
“[Bodegas La Emperatriz] has hit the nail on the head with their recipe for crianza.” “[Finca La Emperatriz Crianza] is a wine for all publics because it has a bit of everything and is simply a pleasure to drink.”

> FLE Garnacha Cepas Viejas 07

VINUM’S TASTING PANEL, September 2009
“The winery has put their faith in Garnacha, a grape variety which is seriously out of favour in Rioja; old bush vines, around 50 years old.”

> FLE Garnacha Cepas Viejas 07

MIGUEL ÁNGEL RINCÓN in **PLANETA VINO**, December 2009-January 2010
“The nose is dominated by high quality barrique, alongside which are flavours of ripe fruits, forest fruit jams, minerals like coal, plus vanilla, cinnamon and floral touches (...) Long aftertaste where the uncomplicated ruit flavours of the wine are blended with the tastes from the ageing.”

> FLE Garnacha Cepas Viejas 07

JOSEP ROCA (sommelier at El Celler de Can Roca) in **LA VANGUARDIA / MAGAZINE**, 19 April 2009:
“(…) Born of stony soils, the terroir is reminiscent of Chateauneuf du Pape. This Garnacha is quite enough on its own, with a deep cherry colour and desne ‘legs’. It smells of strawberry sweets and vanilla, with captivating aromas of violets and woodland. The palate is agile and fresh, vibrant with a seductively melting tannin, creamy and light.”

> FLE Reserva 04

TODOVINO, May 2009:
“The choice of style is very subtle and pleasant, which makes it immensely drinkable and very versatile on the dinner table. The excellent 2004 vintage (...) is fresh and vibrant.”