



BODEGAS  
La Emperatriz



## Finca La Emperatriz GARNACHA CEPAS VIEJAS 2007

VINTAGE

ORIGIN

TECHNICAL DATA

|                        |  |
|------------------------|--|
| 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.  |
| Official quality       | Very good  |
| Denominación de Origen | D.O.Ca Rioja   |
| Region                 | Rioja Alta   |
| Plot                   | Plot number 5, one of the poorest and stoniest.  |
| 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               | 6 and a half hectares of 65 year-old bush vines with yields of less than 2,5 tons per hectare  |
| Harvest                | By hand into small crates in the second half of October  |
| Grape variety          | Garnacha 100%  |
| Wine-making            | After a careful and delicate harvest, the grapes were kept overnight in a refrigerated container. Pre-fermentative skin contact at 5°C lasted a week. For the fermentation, we used 500 litres barrels of French oak, stood on end and with the top taken out. Everyday, the floating cap was pushed back under the fermenting juice. Once alcoholic fermentation was over, the barrels were reconstructed and the wine was put back into the same barrels, undergoing malolactic fermentation and ageing in these same barrels. |
| Ageing                 | 11 months in 500 litre French oak barrels  |
| Analysis               | Alcohol: 13,90%<br>PH: 3,40<br>Total acidity: 3,8 g/l<br>Volatile acidity: 0,40 g/l  |
| Tasting note           | Wine of a bright cherry colour, clear and brilliant with evident density. The nose is incredibly intense and perfumed. The wine smells of violets, red fruits and sweet shops, as well as herball aromas so typical of Garnacha, like rosemary, thyme and lavender. It also has a certain creaminess and touches of vanilla from the oak ageing. On the palate it is full but fairly easy going, good acidity, and tannins which are present but not aggressive. Long, elegant aftertaste which brings back the fruity flavours. |

