

Finca La Emperatriz

GARNACHA CEPAS VIEJAS 2009



BODEGAS
La Emperatriz

vintage

Year	2009
Climate	The first buds appeared later than usual, due to a cold start to spring. However, May and June weather was absolutely perfect for good growth. Virtually no rain fell at all during the summer, so the veraison was in fact a week earlier than the historical average. The drought continued through the summer, with high temperatures in Rioja, making the higher parts of Rioja more attractive for their cool nights. Finally rain fell in September, making sure that the grapes were fully ripe and not just dehydrated.

origin

Region	Rioja Alta · D.O.C. Rioja
Plot	Of all the rocky soils on the Finca la Emperatriz estate, Plot N°5 is one of the rockiest.
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	65 year old bush vines with a yield of around 2.5 tons per hectare.

technical data

Harvest	By hand, in the second half of October.
Grape variety	Garnacha 100%
Wine-making	The grapes are picked into small crates and carried to the winery, where they are placed into a cold room overnight. They are cold soaked at 5°C for a week and then go into 500 litre French oak barrels, which are stood on end with the tops removed. As the wine fermented, the floating skins are gently pushed back down into the wine once a day. Once alcoholic fermentation is over, the skins are removed, the barrels are rebuilt and the wine undergoes malolactic fermentation before being aged in these same barrels.
Ageing	11 months in 500 litre French oak barrels.
Analysis	Alcohol: 14 vol / PH: 3.50 / Total Acidity: 3.8 g/l / Volatil Acidity: 0,40 g/l
Tasting note	Deep cherry red in colour, the wine is bright, brilliant and dense. The nose has great character; full of fruit, intensely perfumed. Red fruits and boiled sweets dominate, along with typical varietal aromas of Garnacha and herbal tones of rosemary, time and lavender. There is a touch of the floral aroma of violets, although the main aroma is that of fruit. Under this we find a creaminess and spiciness from the oak, as well as the mineral notes which are the trademark of the estate. On the palate it shows full, but with refreshing acidity and velvety tannins.

