



BODEGAS
La Emperatriz



Finca La Emperatriz RESERVA 2004

VINTAGE

ORIGIN

TECHNICAL DATA

Year	2004
Climate	Winter 03/04 was wet, with plenty of rain and snow providing adequate water for the whole vegetative cycle. The buds appeared late, but the vines appeared to 'catch up' during May. The weather during flowering and pollination lead to small, loose bunches. August was relatively cool, so the ripening process was slowed, but the September weather was perfect and the harvest took place pretty much on time. Overall we had excellent levels of colour and sugar content, balanced with good acidity in intensely aromatic grapes.
Official quality	Excellent
Denominación de Origen	D.O.Ca Rioja
Region	Rioja Alta
Plot	Taken from a small piece of the "Finca la Emperatriz" estate
Soil	Finca la Emperatriz: 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	55 year old bush wines with a yield of 1.5kg per vine (4,5 tons per hectare)
Harvest	By hand, in the second and third weeks of October
Grape variety	Tempranillo 90%, Graciano 6%, Garnacha 2% and Viura 2%
Wine-making	The wine was fermented for 8 days at 23°C and remained on the skins for a total of 18 days.
Ageing	The wine was racked into new barrels (60% American oak and 40% French), where it remained for 23 months, during which time it was racked a further three times.
Analysis	Alcohol: 13,5% vol PH: 3,63 Total acidity: 3,5 g/l Volatile acidity: 0,5 g/l
Tasting note	This is a wine which is ruby red in colour, with a fairly opaque colour and a notable density. It has an intense aroma, where the scents from the ageing are immediately noticeable: vanilla, raisins, toasted almonds, caramel. On further appraisal the fruits come to the fore, including dried peaches and blackberries. The palate is also intense, powerful and well-structured, but with a polished tannin. It is outstandingly well-balanced, with fruit, acidity and wood all present but not dominating. The finish is particularly long, with the notes of spice and toast lingering on.

