



BODEGAS
La Emperatriz



Finca La Emperatriz ROSADO 2009

VINTAGE

ORIGIN

TECHNICAL DATA

Year	2009
Climate	The first shoots were seen later this year due to the low temperatures at the beginning of Spring. However, they soon caught up thanks to the excellent weather in May and June. As there was no rain at all during the summer, the veraison took place a week before the historical average. The drought and high temperatures continued through to September, when we received, finally, some heavy showers. An optimum ripeness was achieved by the end of the month.
Official quality	Official rating still pending
Denominación de Origen	D.O.Ca Rioja
Region	Rioja Alta
Plot	Selected from certain plots 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	A range of different styles of vine, from 5 year-old trained vines to 60 year-old bush vines
Harvest	By hand, during the first week of October
Grape variety	Tempranillo 90% and Garnacha 10%
Wine-making	After the harvest, the grapes underwent a 24-hour cold soak before drawing off the rosé-coloured juice. The must was decanted and then fermented at between 14 and 17°C. Once fermentation was over, the wine was kept on its fine lees for two months in stainless steel.
Ageing	No oak ageing
Analysis	Alcohol: 13,20 % vol PH: 3,35 Total acidity: 3,70 g/l Volatile acidity: 0,45 g/l
Tasting note	This wine is a bright raspberry colour, clear and brilliant. It has an intense aroma of tropical fruits and ripe pears, with hints of boiled sweets and floral touches. Full and rich, but refreshing on the palate, it is a pleasure to drink!

