



# Finca La Emperatriz

## TEMPRANILLO 2010



BODEGAS  
La Emperatriz

### vintage

Year	2010
Climate	Winter's heavy snowfalls left a good reservoir of water in the sub-soil for the growing season. Spring was dry, good for excellent and healthy growth. In fact throughout the summer rainfall was fairly low, so the grapes developed perfectly, and especially as it was not particularly hot they remained quite aromatic.

### origin

Region	Rioja Alta · D.O.C. Rioja
Plot	Grapes blended from plot numbers 8, 9, 12, 14 and 19 of La Emperatriz estate.
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	High trellised double cordon.

### technical data

Harvest	By hand, during the first three weeks of October.
Grape variety	Tempranillo 100%
Wine-making	After being picked by hand, the grapes were placed into stainless steel tanks where they soaked for 8 days. Fermentation itself took another 8 days with constant pumpover to ensure the extraction of colour and tannins. After this, the free run wine was bled off and kept in contact with the fine lees. Part of the wine underwent malolactic fermentation in a wooden vat.
Ageing	Not aged in oak
Analysis	Alcohol: 13.8 vol / PH: 3.61 / Total Acidity: 4.0 g/l / Volatil Acidity: 0.55 g/l
Tasting note	Bright purple in colour. Intensely fruity nose, characteristic of the Tempranillo from our estate. Background of licorice, blackberries and boiled sweets with a subtle minerality. The palate continues to be intensely fruity, round and soft. Very easy to drink, refreshing, with the mineral touch which is a hallmark of our wines.

