



BODEGAS  
La Emperatriz



## Finca La Emperatriz VIURA 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	Individual vines with low production are selected from within a single plot within the "Finca la Emperatriz" estate, known simply as Plot Number 2.
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	65 year-old bush vines
Harvest	By hand, into small crates, in the first half of September
Grape variety	Viura 100%
Wine-making	Barrels made of French and American oak are placed into a refrigerated container in order to keep a low temperature. The juice then ferments in these barrels for some 28 days.
Ageing	The wines were kept on their fine lees for some six months, and the lees were stirred three times a week during that period. After bottling, the wine was kept in bottle for a further nine months before being released in November 2008.
Analysis	Alcohol: 12,90% PH: 3,32 Total acidity: 3,5 g/l (a.s.) Volatile acidity: 0,45 g/l
Tasting note	This wine is a pale golden colour, clean and brilliant, visibly dense. The nose is intense, with clear patisserie and creamy aromas, together with those of tropical fruits, peach and grapefruit as well as a touch of the toastiness of the oak. Tremendously complex, great character. The attack on the palate is powerful and rich, a mouth-filling experience but with a fresh crispness too, bringing back the fruity sensations present in the aromas. Very long aftertaste.

