



BODEGAS
La Emperatriz



Finca La Emperatriz VIURA 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	Plots number 2 and 6 of the 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	Bush vines, over 50 years old
Harvest	By hand, during the last week of September
Grape variety	Viura 100%
Wine-making	After the harvest, the grapes underwent a short cold soak before pressing. The must was decanted and then fermented at 16°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: 13,10% vol PH: 3,35 Total acidity: 3,50 g/l Volatile acidity: 0,32 g/l
Tasting note	Pale straw yellow in colour, with green edges. The aroma is intense, with elements of fruit (apricots, peaches) and creaminess, as well as some citric touches. The palate is full and rich, with a touch of acidity which gives it balance and it has a pleasant and fruity aftertaste.

