



Finca La Emperatriz

VIURA 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 2, 3 and 6 of Finca 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	Bush vines of over 50 years old.

technical data

Harvest	By hand, during the last week of September.
Grape variety	Viura 100%
Wine-making	After careful hand-picking, the grapes were destemmed and had a short cold soak. After pressing, the juice was decanted and then fermented at a temperature of around 15°C. After fermentation, the wine was kept in contact with the fine lees for a further two months.
Ageing	Not aged in oak
Analysis	Alcohol: 13.1 vol / PH: 3.35 / Total Acidity: 3.5 g/l / Volatil Acidity: 0.32 g/l
Tasting note	Pale yellow in colour with a hint of green at the edge, clear and brilliant. Intense nose of white fruit and honeysuckle, with hints of cream and custard. Fresh citric notes too, give it a special freshness. The palate is both creamy and refreshing, with a well-balanced acidity. Persistent finish, with the intensely fruity tastes returning to the fore.

