CLIMATE CONDITIONS

2017 was the Frost Vintage. In Finca La Emperatriz losses were close to 35%, considering many late sprouting bunches had to be removed not to affect quality.

It was one of the warmest vintages that can be remembered (1,478 IW hours), with a very low rainfall of 381 mm.

It was also the earliest vintage in the 19 years we have been working the estate's vineyard.

Although everyone will remember this year as catastrophic due to frost, we can say that, thanks to it there were very low yields that made vines (especially Tempranillo) "work" in optimal conditions, without defoliation due to excess heat and drought (which would have led to imperfect maturation).

The few grapes that arrived at the winery did so with many more balanced parameters than those expected due to weather conditions.

Vintage 2017

Harvest Hand-harvested, between the 25th and the 30th September.

Varietals 90% Tempranillo, 5% Garnacha, 2% Graciano, 2% Viura and 1% Maturana Tinta.

Wine-making Tempranillo and Viura were vatted at the same time in stainless steel tanks. As of this vintage, we also began to use indigenous yeasts in half of the deposits. MLF in steel and concrete tanks. The wine goes into barrels in March.

Ageing 12 months in American (70%) and French (30%) oak barrels.

Analysis

Alcohol	PH	Total acidity	Volatile acidity
14,2% vol.	3,68	5,6 g/l	0,48 g/l

Production

142.000 bottles 8,000 Magnum 200 Doble Magnum



ORIGIN

Region D.O.Ca Rioja, Rioja Alta.

Terroir Impressive terroir with a layer of large white pebbles to a depth of about 40 cm, covering a loose, sandy sub-soil. An ideal soil to grow vines, as it has excellent drainage, plenty of light and the roots are well placed to receive all the nutrients they require. The wines produced from this type of soil are fine

Vineyard Trellised vines with an average age of 25 years. With the same type of soil, gravel and pebbles on surface. At 570 meters altitude.

Yields of 6,400 kg/ha (43,50 hl/ha)



Viñedo Singular · Rioja Alta

