# FINCA LA EMPERATRIZ GARNACHA CEPAS VIEJAS 2013

Vintage: 2013

Weather: Winter 2012/13 was mild and rainy at Finca la Emperatriz, leading to a very early bud break. The rains continued throughout the whole growing season, rainfall was at record levels and fungal diseases like mildew and oidium had to be kept at bay. But surprisingly September was suddenly warm, with many days of southerly winds, not at all common in DO Rioja. As a consequence, the cooler areas of the DO had something of an advantage in this vintage, the higher temperatures at the very end of the season allowing a full ripening, some two weeks later than usual.

Tinca La Emperatriz garnacha cepas viejas

Harvest: Hand-picked in the second half of October

Varietals: Garnacha 100%

Wine-making: After harvesting, the grapes were stored in a refrigerated container overnight, followed by a cold maceration. There then followed a cold soak at 5oC for one week. Afterwards, the wine was fermented in 500 litre barrels (standing on end), with a daily punching down of the cap. Malolactic fermentation also took place in the barrels and the wine was aged in its fine lees.

Ageing: Aged in new and second-year Frencha oak for 11 months

Analysis: Alcohol: 13.8% abv / pH: 3.41 / Total acidity: 5.4 g/l / Volatile acidity: 0.52 g/l

Tasting Notes: Colour of strawberry jam of medium density with a hint of violet at the edges. It is a remarkably perfumed wine, with a subtle complexity: violets, white pepper and wild strawberries. A wine which is longer than it is broad with a tremendous aftertaste and persistant finish. A wine which has moved away from the Mediterranean and gets us closer to the Atlantic.

### **ORIGIN**

#### Region:

Rioja Alta – PDO Rioja.

#### Plot

The plot of Garnacha is number 5, one of the stoniest of the whole vineyard

## Terroir:

Impressive terroir with a layer of large white pebbles to a depth of about 40cm, covering a loose, sandy sub-soil.

This is 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 and elegant.

#### Vinevard

67-year-old bush vines with yields of 2,400 kg/ha (16.8 hl/ha).

# Production:

Total production of 9,825 75 cl bottles.

# La Emperatriz

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