

FINCA LA EMPERATRIZ PARCELA N°1 2011

Vintage: 2011

Weather: Winter was long, cold and dry, and spring took a long time to get going - the first shoots, flowering and berry set were all two weeks behind a normal year. Summer was also very dry, but not particularly hot, so higher, colder regions like ours enjoyed the cooler temperatures and refreshing dews which helped to hydrate the vines.

Suddenly, however, September was extremely warm, which meant that we pretty much caught up all of the time lost over the summer.

Harvest: Hand-picked on the 3rd of October. Only the smallest and loosest bunches were chosen.

Varietals: Tempranillo 100%

Wine-making: The grapes arrived to the selection table just 20 minutes after being cut from the vine. Here, any leaves or imperfect grapes were removed. The wine was fermented in a small wooden vat and then racked immediately to barrels for malolactic fermentation.

Ageing: Aged for 18 months in new, fine-grained French oak barrels. The wine was bottled without fining or cold stabilization.

Analysis: Alcohol: 14.8% / pH: 3.74 / Total acidity: 5.2 g/l / Volatile acidity: 0.64 g/l

Tasting Notes: Very dense dark red, with a black centre. Outstandingly intense aromas, with great complexity, ranging from ripe plums to silex, from licorice to forest floor. Great weight on the pallet, with velvety, polished tannins. Very long, with the fruity aromas coming to the forefront again, together with the aromas of cigar box.



ORIGIN

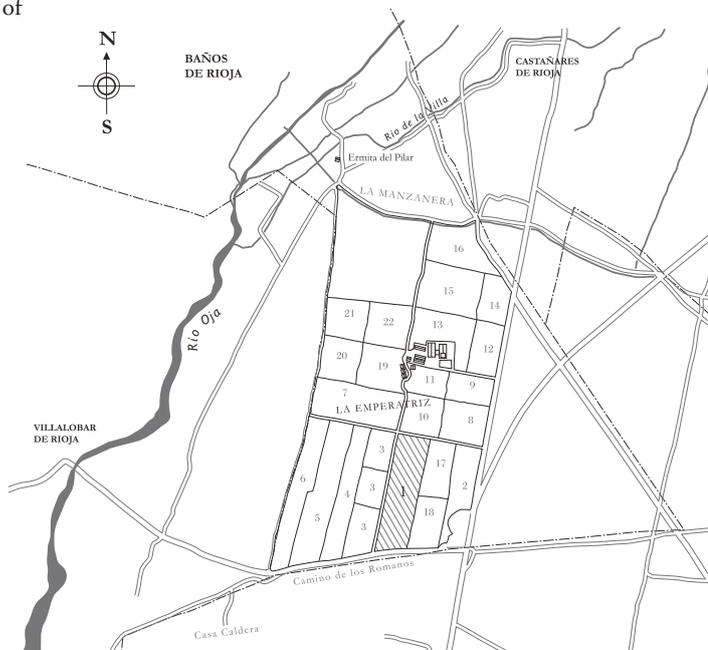
Region:
Rioja Alta – PDO Rioja.

Plot:
Made from a selection of the oldest vines within Plot number 1 at the Finca la Emperatriz estate.

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.

Vineyard:
67-year-old bush vines with yields of 2,800 kg/ha (19 hl/ha).

Production:
Total production of 2,232 75 cl bottles and 100 magnums.



FINCA
La Emperatriz

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Plot 