



FINCA La Emperatriz

~ Viñedo singular desde 1878 ~

PARCELA N°1 2015

Vintage: 2015

Climate Conditions: In our estate, winter was wet and had heavy snowfalls, but spring started off mild. May was extremely dry and hot, with the highest temperatures since 1964 and lowest rainfall since 1928. June was stormy and windy, but ended hot to be followed by the hottest July since the XIXth century and the highest minimum temperatures ever recorded. The second half of August cooled down somewhat, with 20°C difference between day and nighttime temperatures and occasional showers. These continued into early September, which was otherwise dry and mild and cool at night, ideal weather for achieving ripeness with perfect health. The harvest began about 10 days earlier than normal, though very low nighttime temperatures – as low as just 1°C on 15th October – slowed the ripening.

Harvest: Hand-picked into 18 kg crates on the 9th of October. Only grapes from the least vigorous vines were chosen, those with three or four bunches.

Varietals: 100% Tempranillo.

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 14,4% / pH:3,71 / Total acidity: 5,4 g/l / Volatile acidity: 0,52 g/l.

Tasting Notes: Deep ruby colour with lively red rim. A pure Tempranillo with good ripeness. Complex nose with black fruit (plum, cherry) and pencil lead aromas laced by minty, spicy (clove) notes. Broad, powerful palate with good fruit concentration and balance. Resolved tannins leading to a long finish with liquorice and black fruit notes. A wine with plenty of life ahead.

Production: 2.932 75cl bottles.

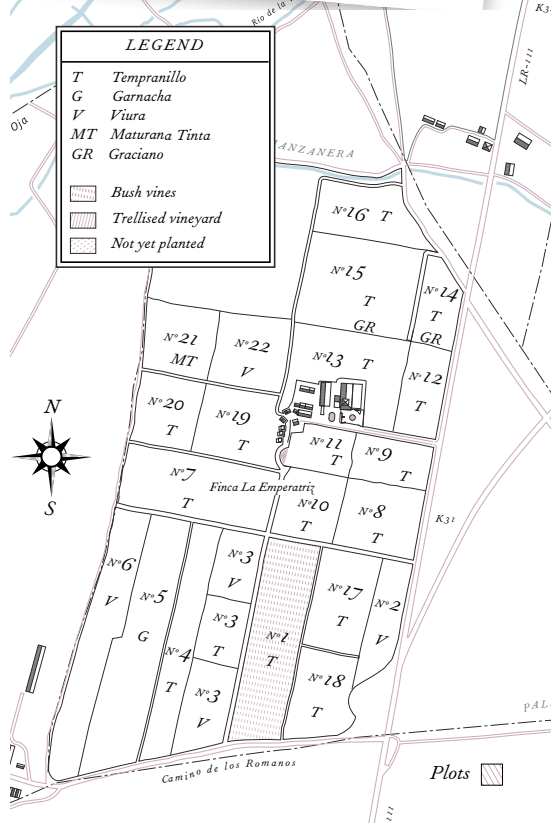
ORIGIN

Region
Rioja Alta, D.O.Ca. 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 40 cm, 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
Bush vines with an average age over 60 years. Yields of 4,200 kg/hl (27,30 hl/ha).



**Tim
Atkin** MSW

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POINTS

