

# FINCA LA EMPERATRIZ TERRUÑO 2012

**Vintage:** 2012

**Weather:** Winter was mild and dry, and the first shoots appeared earlier than normal. Fortunately there was plenty of rain in spring to provide sustenance for what turned out to be a long, hot summer. Once again, being located in a cooler part of Rioja was an advantage for La Emperatriz, as areas further down the valley suffered from the heat. Rains appeared finally in the autumn, but fortunately right at the end of the harvest, by which time the grapes were ripe enough to be harvested just before the downpours of late October.

**Harvest:** Hand-picked in the third week of October, selecting only the best bunches.

**Varietals:** Tempranillo 100%.

**Wine-making:** After harvesting, the grapes were stored in a refrigerated container overnight, followed by a cold maceration for three days. Fermented in an open tank for 6 days, followed by a further 20 days of soak; then racked straight to barrels, where malolactic fermentation took place.

**Ageing:** Aged for 16 months in French (90%) and American (10%) oak barrels, both new and used.

**Analysis:** Alcohol: 14.2% / pH: 3.76 / Total acidity: 5.2 g/l / Volatile acidity: 0.59 g/l

**Tasting Notes:** Deep red in colour with a purple rim, heavy and viscous. Red and blackcurrant on the nose, ripe strawberries too, as well as clove, vanilla and mineral hints. On the palate it is deep and rich, filling the mouth with velvety tannins. Despite having such character and concentration it is also surprising delicate and subtle.

**Production:** 9,980 bottles of 75cl and 448 magnums.



## ORIGIN

### Region

Rioja Alta, D.O.Ca. Rioja.

### Plot

Plot number 10, planted in 1997. trained to 2m high with a double guyot and a cover crop planted between the rows.

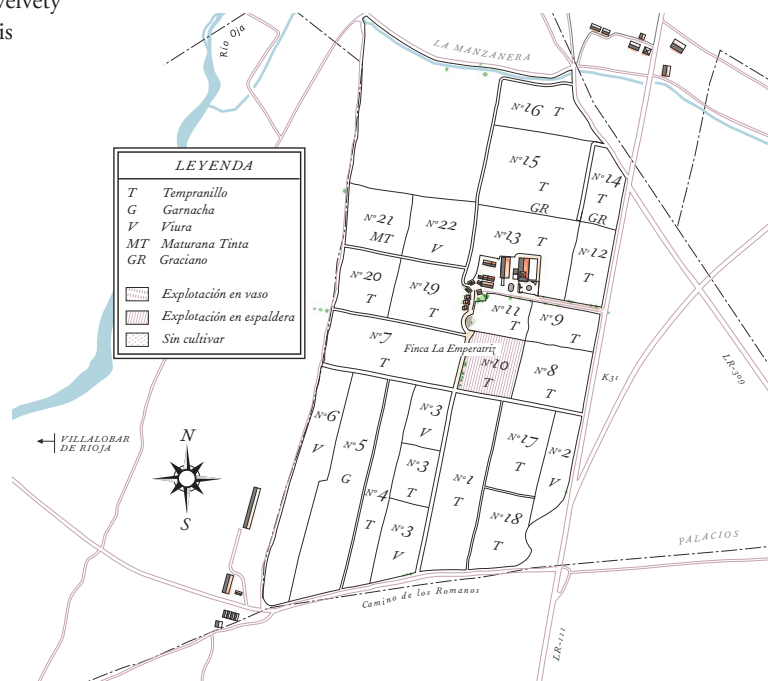
### Terroir

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

Vineyard trained to 2m in height to maximise exposure to sunlight. Yields of around 4,500 kg/ha (30 hl/ha).



FINCA  
**La Emperatriz**

Ctra. de Santo Domingo-Haro  
26241 Baños de Rioja (La Rioja) Spain  
T. +34 941 300 105  
correo@bodegaslaemperatriz.com

www.bodegaslaemperatriz.com

