

FINCA LA EMPERATRIZ TERRUÑO 2014

Vintage: 2014

Weather: Winter 2013-14 was mild and wet and followed by a warm spring, so the first shoots appeared earlier than normal. The first part of the summer was hot, but then followed by a rather cool and cloudy July and August, before temperatures picked up again in September. Autumn heat and rains made for a testing time before harvest, meaning a lot of hard work in the vineyard to ensure a healthy harvest; only those who were willing to go the extra yard will produce great wines in this vintage.



Harvest: Hand-picked into 18kg crates on the 14th of October, selecting on ly the best bunches.

Varietals: Tempranillo 100%.

Wine-making: After harvesting, the grapes were stored at 8-10°C in a refrigerated container overnight, followed by a cold maceration for four days. Fermented in an open tank for 8 days, followed by a further 16 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 % / pH: 3.63/ Total acidity: 5.5 g/l / Volatile acidity: 0.61 g/l

Tasting Notes: Bright cherry red in colour. Complex nose, with smoky and spicy (cinnamon and blanc pepper) elements followed by black fruits over a background of forest floor and minerals. This is a medium-bodied red wine with firm tannins and a fine acidity, excellent ingredients to ensure a long ageing. It has a certain austerity, reflecting the stony soil and this particularly cool vintage.

Production: 6,990 75cl bottles and 450 magnums and 28 double magnums produced.

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.

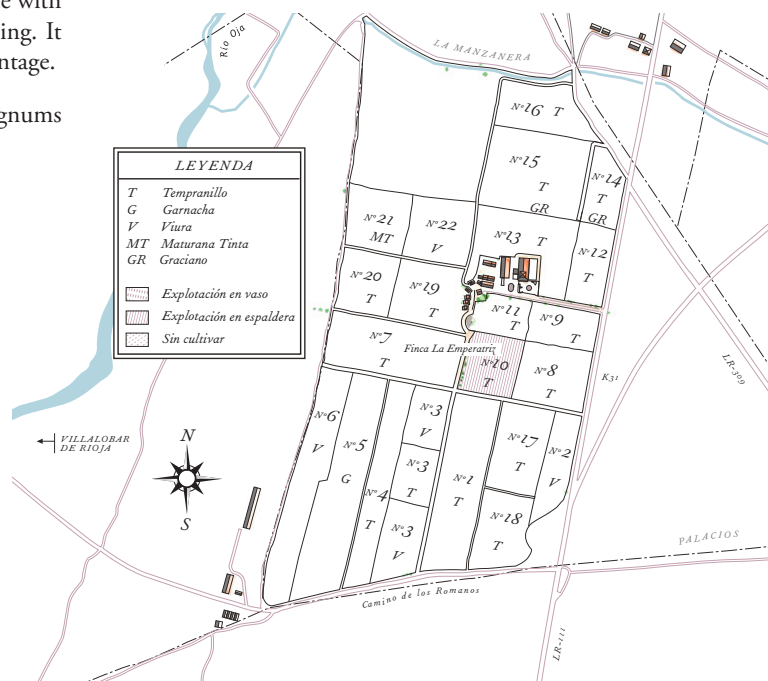
Terroir

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. Yield of (32 hl/ha).



FINCA
La Emperatriz

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