

FINCA LA EMPERATRIZ VIURA 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.

Harvest: Hand-picked in the first week of October

Varietals: Viura 100%

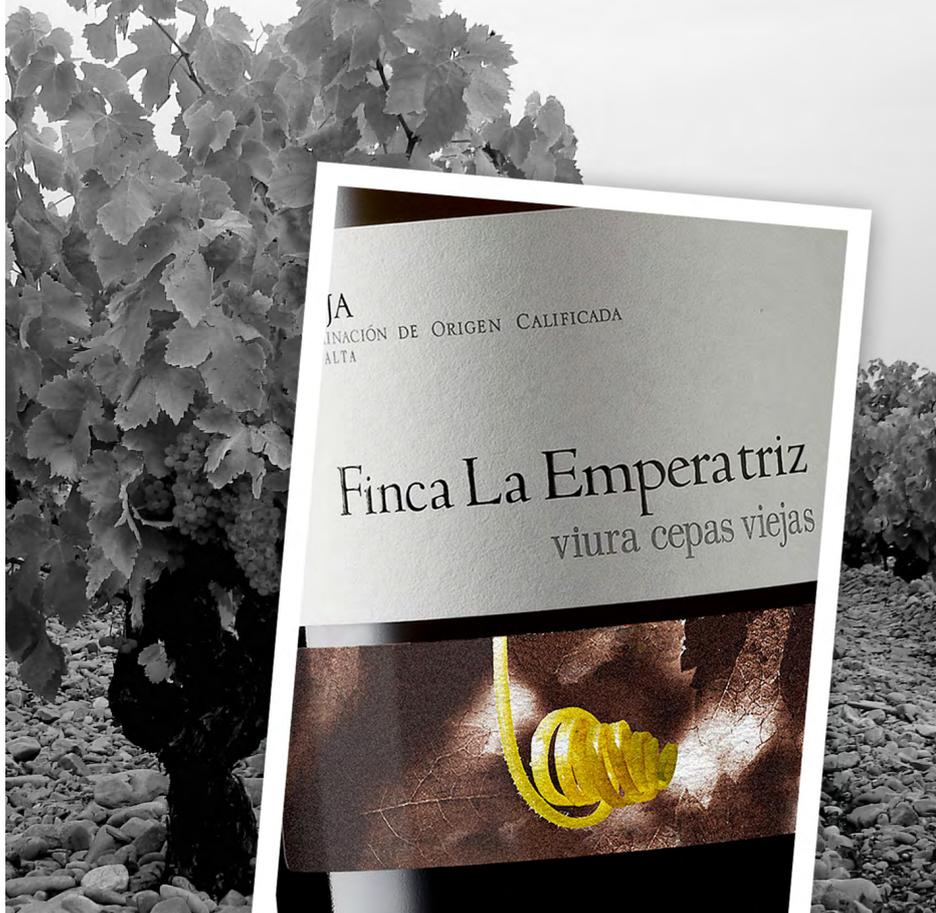
Wine-making: This wine was fermented in 18 French oak barrels, using new and second-use barrels and keeping the temperature below 17°C.

Ageing: Kept for a further nine months in the same barrels, with a daily batonage.

Analysis: Alcohol: 13.6% / pH: 3.57 / Total acidity: 5.6 g/l / Volatile acidity: 0.36 g/l

Tasting Notes: Pale gold in colour, fresh and bright. Highly complex nose of medium intensity which increases as the wine opens up. Aromas of pears and peaches with hints of dried flowers and spices. On the palate it is weighty and full, with tremendous body.

The full richness of its aromas develops on the palate.



ORIGIN

Region:
Rioja Alta – PDO Rioja.

Plot:
From Plot 2. From within this plot, the lowest producing vines are individually selected.

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 3,200 kg/ha (22 hl/ha).

Production:
Total production of 4,620 75 cl bottles.

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

