

# FINCA LA EMPERATRIZ VIÑEDO SINGULAR TINTO 2017

## CLIMATE CONDITIONS

2017 was the Frost Vintage. In Finca La Emperatriz losses were close to 35%, considering many late sprouting bunches had to be removed not to affect quality.

It was one of the warmest vintages that can be remembered (1,478 IW hours), with a very low rainfall of 381 mm.

It was also the earliest vintage in the 20 years we have been working the estate's vineyard.

Although everyone will remember this year as catastrophic due to frost, we can say that, thanks to it there were very low yields that made vines (especially Tempranillo) "work" in optimal conditions, without defoliation due to excess heat and drought (which would have led to imperfect maturation).

The few grapes that arrived at the winery did so with many more balanced parameters than those expected due to weather conditions.

Only old vines are used to elaborate this wine.

**Harvest** Hand-harvested into 180 kg crates, the 25th September.

**Varietals** 76% Tempranillo, 22% Garnacha and 2% Viura.

**Wine-making** Grape selection at the sorting table. 100% destemmed and 40% crushed. Grapes ferment in concrete tanks.

Tempranillo, Garnacha and Viura are harvested at once and vatted in the same tank, followed by a 5 days cold maceration.

The wine fermented with indigenous yeasts and daily smooth pump-overs. After 20 days of post-fermentative maceration, it is devatted directly to barrel for MLF.

**Ageing** 14 months in barrels, 60% new French oak and 40% second-year American oak barrels.

### Analysis

Alcohol	PH	Total acidity	Volatile acidity
14,6% vol.	3,7	5,4 g/l	0,56 g/l

### Production

600 Half-Bottles, 37,950 Bottles, 650 Magnum, 34 Double Magnum, 6 Imperial, 4 Balthazar, 4 Melchior, 2 Primat.

## ORIGIN

**Region** D.O.Ca Rioja, Rioja Alta.

**Terroir** Impressive terroir with a layer of large white pebbles to a depth of about 40 cm, covering a loose, sandy sub-soil. 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** 50-65 years old bush vines. With the same type of soil, gravel and pebbles on surface. At 570 meters altitude.

Yields of 3,900 kg/ha (25,35 hl/ha).



## RATINGS



Wine Advocate, 2020 **93** points



Guía Peñín, 2021 **93** points



Guía Proensa, 2021 **95** points



Rioja Report, 2021 **94** points

## What is a Viñedo Singular wine?

This is the highest quality category of the D.O.Ca Rioja, which recognises the uniqueness of a vineyard which, due to its characteristics, is different and distinct from those of its surroundings, and from which wines with exceptional qualities are obtained.

The necessities of this restrictive category, among other requirements are; a vineyard with at least 35 years of age, manual harvest, 30% less yield than the rest of the appellation's vineyards, and a qualification process with two tastings in which the wine must be valued as excellent.



FINCA  
LA EMPERATRIZ  
Viñedo Singular · Rioja Alta



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