

EL JARDÍN DE LA EMPERATRIZ BLANCO 2019

CLIMATE CONDITIONS

A generally stable wine-growing year, with accumulated temperatures that can be considered average for the region and annual rainfall of 440 mm. The most important episode took place in August, when a hailstorm slightly and unevenly affected some plots at Finca La Emperatriz. This had no influence whatsoever in terms of health, but it did have an impact on the quantity of grapes, preventing them from developing uniformly. Less vigorous vines allowed the growth of less compact bunches and smaller grapes, key conditions for maximum quality.

The summer was dry and sunny, allowing optimal ripening and an impeccable vineyard's vegetative state. The harvest arrived with perfect weather conditions, being shorter than in previous years, due to the smaller quantity of grapes -a generalized situation in all the Rioja D.O.Ca and other nearby D.O.'s-

In short, an exemplary vintage, with a low harvest, of extraordinary quality, and possibly memorable in Rioja.

Vintage 2019

Harvest Hand-harvested, between the 3th and the 5th October.

Varietals 100% Viura.

Wine-making After a soft crush in an inert atmosphere, the juice macerated with the pulp at 8°C for two days. Later, it fermented at a temperature of 15°C and after the alcoholic fermentation, the wine remained in contact with the fine lees for two months.

Analysis

Alcohol	PH	Total acidity	Volatile acidity
13,6% vol.	3,34	5,9 g/l	0,39 g/l

Production 46,900 bottles



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 Mostly bush vines -80%- with an average age of 60 years, along with 20% of trellis vines.

Yields of 6,600 kg/ha (42,90 hl/ha).



FINCA
LA EMPERATRIZ
Viñedo Singular · Rioja Alta



HERMANOS HERNÁIZ

Ctra. de Santo Domingo-Haro, 26241 Baños de Rioja (La Rioja) España
T. +34 941 300 105 - correo@hermanoshernaiz.com
www.hermanoshernaiz.com