

LA EMPERATRIZ RESERVA

D.O.Ca La Rioja



WINERY

12 km from Haro, nestled between the Sierra de Cantabria and Sierra de la Demanda mountain ranges, Finca La Emperatriz is located in the northwestern end of the Rioja Qualified Designation of Origin, at 570 m above sea level in one of the highest plateaus in the Rioja Alta. The soil of Finca La Emperatriz is unique in La Rioja. A poor, extremely hard soil, which provides the wines with a distinctive elegance and minerality and great aging potential. It consists of a layer of boulders originated as a result of erosion of the Sierra de la Demanda, which facilitates drainage and results in a certain degree of water stress for the vines. In addition, the whiteness of the boulders increases solar radiation on the plants. This favors the accumulation of polyphenols, which are responsible for the color and body of red wine, in the berries. Also, being located at 570 m above sea level and in the northwestern end of the Rioja Qualified Designation of Origin, it enjoys a peculiar microclimate which is more continental than the usual one in Rioja but also tempered by the influence of the Bay of Biscay.

Name:	La Emperatriz Reserva
Class:	Red
Region:	D.O.Ca La Rioja
Vintage:	2014
Rating:	93 Parker
Grape Varieties:	Tempranillo (94%), Garnacha (3%), Viura (2%), Graciano (1%).
Case / Bottle Size:	12/750ml
Alcohol Volume	14%

TASTING NOTE

It is a blend of Tempranillo with 3% Garnacha, 2% Viura and 1% Graciano fermented in stainless steel with indigenous yeasts and a short maceration. It matured in 70% American and 30% French oak barrels for 22 months. It was my favorite from the selection I tasted. I found it serious, balanced and nicely integrated, with the oak neatly folded into the fruit, subtle and elegant. It's medium-bodied with good freshness and very fine tannins.

