

FUNDADA EN 1879



Grapes

85% Tempranillo

10% Graciano

5% Mazuelo

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

less than 1 g/l

pH

3.6

Total Acidity

5.92 g/l

Drinking Window

2024 - 2042

Tasting Guide



Light Medium Full

Tasting note printed

05/02/2025

Imperial Gran Reserva 2017

6x75cl

Winemaker Notes

The wine is deep cherry red in colour. The nose is intensely aromatic and shows a perfect balance of balsamic notes and sweet spices from the barrel ageing process with forest fruits, berries and liquorice that remind us of the Mediterranean. The palate is velvety and dense marked by soft, fine tannins and by a long and fruity finish, revealing the elegance of a traditional wine.

Vineyard

Rigorous work in the vineyard followed Hand harvesting into 20kg boxes with exhaustive selection in the field ensured the collection of great quality grapes.

Winemaking

Once in the winery, the grapes were held in a refrigerated chamber for 24 hours and then subject to second manual selection on a selection table. To ensure gentle handling, the grapes were fed by gravity to French oak vats for alcoholic fermentation. Once completed the wine was then aged in French and American oak barrels for 24 months, followed by 36 months of bottle ageing in our century-old cellars until being released to market.

Vintage

The 2017 harvest in the Imperial vineyards began on the 18th of September and ended on the 3rd October. The year began with warmer temperatures than usual which brought forward the growing season, including bud burst. The new growth then succumbed heavily to the severe frost at the end of April reducing even further a yield which had already been diminished by drought. At the end of July, isolated storms helped to restore vegetative balance in the vines, so raising hopes for improved production yields. Rioja Alta's usual continental climate with cool summer nights contributed to avoiding excessive ripening in the grapes and assisted in producing a high-quality vintage. In addition, regular checks in the vineyard were critical in deciding the optimum timing for the harvest and safeguarding the characteristic freshness of wines from the region.

Food match

Grilled and Roasted Red Meats

Perfect with lamb dishes.



HATCH MANSFIELD

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