

FUNDADA EN 1879



Grapes

Tempranillo
Graciano
Mazuelo
Garnacha, Mazuelo,
Graciano

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

pH

3.58

Total Acidity

5.71 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

22/12/2024

Imperial Reserva 2017 12 x Half Bottles 12x37.5cl

Winemaker Notes

The wine is deep garnet in colour with bluish hints at the rim. On the nose interesting aromas of wild berries and liquorice merge beautifully with notes of toffee, tobacco and undergrowth from barrel ageing. The palate reveals a wine characterised by its elegance, depth of flavour and fine, velvety tannins. The finish is long and complex.

Vineyard

The grapes come from our best and oldest vineyards around Villalba, Briones & Torremontalbo, which are over 40 years old. 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

Before starting the alcoholic fermentation, the bunches were cooled down and kept at a low temperature for some hours. The fermentation took place in French oak vats. After its second fermentation, the wine was then aged in both American and French oak casks for two years, followed by another two years in bottle prior to release into market.

Vintage

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.

Food match

Grilled and Roasted Red Meats

A classic match to Roast Lamb

