

FUNDADA EN 1879



#### Grapes

85% Tempranillo  
15%: Graciano, Mazuelo,  
Garnacha

Region/Appellation  
Rioja

Alcohol by volume  
14.00%

Residual Sugar  
less than 2 g/l

pH  
3.61

Total Acidity  
5.77 g/l

Drinking Window  
2025 - 2029

#### Tasting Guide

A B C **D** E  
Light Medium Full

Tasting note printed  
13/03/2025

# Imperial Reserva 2019 6x75cl

## 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 2019 harvest of Imperial began at CVNE on September 24th and finished on October 16th. The vegetative cycle lasted for 185 days, with very good health conditions of the grapes. Due to temperature fluctuations and light rainfall during the months of May and June, the yield of grapes was reduced, resulting in small, loose and less compact bunches, but increasing the quality considerably. The evolution of the grapes was late compared to the previous year, but the low yields led to earlier ripening, making the dates of harvest the same. The grapes were harvested calmly and gradually, allowing for a good selection of grapes both in the vineyard and in the winery.

## Food match

Grilled and Roasted Red Meats

A classic match to Roast Lamb

