

IMPERIAL

RESERVA 2009

- 92 points Parker. Wine Advocate
- 92 points Guía Peñín
- 93 points Wine & Spirits
- 93 points International Wine Cellar

Imperial is one of the great names in Spanish winemaking. It is a true classic in Rioja and was first made in the 1920's. Its name comes from a special bottling for the English market made in a bottle size of a 'Pinta Imperial' or 'Imperial Pint' which is approximately equivalent to half a litre.

Name of Wine: IMPERIAL RESERVA
Tipo de Vino: Red Wine
Region of Production: Rioja
Year: 2009
Vintage Rating: Very Good
Grape Varieties: 85% Tempranillo,
10% Graciano and 5% Mazuelo.

Bottle Type: Bordeaux / 75cl
Case / Bottle Size: C/6 - 75cl, C/24 - 37.5cl
Magnum 1.5l

Alcoholic Volumen: 13.97 % Vol.
Total Acidity: 5.18 (g/l tartaric)
pH: 3.56
Volatile Acidity: 0,72
SO2 Free / Total: 30/99
IC: 12

WINEMAKING

Made from a selection of the best grapes from our Rioja Alta vineyards around the village of Villalba that were hand harvested in small 30 kg boxes. Before starting the alcoholic fermentation, the bunches of grapes were cooled down and kept at a low temperature for some hours in order to improve our control over fermentation without using any additives and to achieve an optimum extraction. The fermentation took place in a combination of oak vats and stainless steel tanks at controlled temperatures. The wine was then aged in both American and French new and used oak casks for two years, followed by another two years in bottle prior to its release in the market.

VINTAGE / HARVEST DESCRIPTION

Vintage slightly ahead of previous years due to a very hot summer and little rainfall. However, the rains in mid-September (16-18) not only helped to solve the problems of water stress and regain some vineyards production expectations, but were critical to the final quality of the harvest. They balanced the alcoholic maturity and phenolic maturity, yielding a crop of very good quality

TASTING NOTES

Intense cherry color. On the nose it has an exotic and fulfilling complexity. Perfect balance of red fruits (redcurrant, raspberry ...), liquorice and flavors from the different types of oak barrels used, such as thyme, cloves, vanilla and smoked. On the palate the wine exhibits the additional power and elegance with a dense but gentle tannin that leaves a long after taste with fruity and spicy notes. Perfect pairing with red meats, cheeses and stews. To break the rule we can also pair the wine with fish which go with sauce.



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