

# IMPERIAL

## GRAN RESERVA 2008

• 93 Peñín Guide points

Imperial is one of the big names of Spain. It is a true classic in Rioja and was first produced in the twenties. Its name comes from a special bottling for the English market, in a measure called 'Pinta Imperial' or 'Imperial Pint' which is approximately half a litre. It has always been characterised by its very high and constant quality in every vintage.

**Name of Wine:** IMPERIAL GRAN RESERVA  
**Type of Wine:** Red Wine  
**Region of Production:** Rioja  
**Year:** 2008  
**Vintage Rating:** Very Good  
**Grape Varieties:** 85% Tempranillo,  
10% Graciano and 5% Mazuelo

**Bottle Type:** Bordeaux  
**Case / Bottle Size:** C/6 – 75 cl, Magnum 1.5l

**Alcoholic Volume:** 13.71 % Vol.  
**Total Acidity:** 5.45  
**pH:** 3.65  
**Volatile Acidity:** 0.61  
**SO2 Free / Total:** 30/96  
**Int. Colour:** 14

### WINEMAKING

This wine is produced from grapes harvested in vineyards that are over 20 years old in the area around Villalba and Haro in Rioja Alta. They are bush pruned, with low yields, and hand harvested. Only the healthiest and ripest grapes are selected, and following destalking, the grapes are cold macerated prior to a cold temperature fermentation. Following a long maceration to achieve optimum colour and structure, the wine goes through a malolactic fermentation, to refine the wine, and to leave it with the necessary acidity to complete its American and French oak maturation, and subsequent bottle ageing prior to its release to the market.

### VINTAGE / HARVEST DESCRIPTION

It was a very wet spring followed by a mild, cloudy yet very dry summer. The development of the grapes showed a delay of 8 to 10 days in comparison with the previous vintages where the grape came in advanced; in spite of this the grapes ripened within the usual dates for Rioja. This delay continued until the harvest which, in our vineyards, started on October 1st. The grapes were healthy and the yield was noticeably over than in previous years which produced a good ripening and a high quality.

### TASTING NOTES

Intense ruby red color. The nose is rich and enticing with black and red berry fruit and liquorice notes. The palate is generously fruity with toasty oak, supple tannins and savoury balsamic nuances and a long finish.



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