

IMPERIAL

RESERVA 2008

- 93 points Parker. Wine Advocate
- 92 points Guía Peñin

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
Type of Wine:	Tinto
Region of Production:	Rioja
Year:	2008
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:	13,73 %
Total Acidity:	5.41 (g/l tartaric)
pH:	3.63
Volatile Acidity:	0.64
SO2 Free / Total:	28.8/88
IC:	12.5

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

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 were 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 lower than in previous years which produced a good ripening and a high quality.

TASTING NOTES

Intense cherry color. On the nose it has an exotic and fulfilling complexity. Perfect balance of red fruits, 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.



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TASTING NOTES

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