

# IMPERIAL

## RESERVA 2012

- 96 points. Gourmets Guide
- 92 Parker points. Wine Advocate
- 92 points. Peñín Guide

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:** Red Wine  
**Region of Production:** Rioja  
**Year:** 2012  
**Vintage Rating:** Very Good  
**Grape Varieties:** 85% Tempranillo,  
10% Graciano and 5% Mazuelo

**Bottle Type:** Bordeaux / 75cl  
**Case / Bottle Size:** C/6 – 75 cl, C/24 – 37,5cl  
Magnum 1,5l

**Alcoholic Volumen:** 14.00% Vol.  
**Total Acidity:** 5,29 (g/l tartaric)  
**pH:** 3,62  
**Volatile Acidity:** 0,57  
**SO2 Free / Total:** 30/88  
**IC:** 12,01

### 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 before being clarified in a traditional way and bottle. Once in the bottle, it rest under suitable conditions of humidity and temperature, completing its aging until the optimum moment of consumption.

### VINTAGE / HARVEST DESCRIPTION

The 2012 harvest has been of low yield in the DOC Rioja due to drought that has characterized this vintage. The yield of the vineyard was lower especially in dry land areas and has affected all varieties, especially white. The drought was slightly relieved in late September and October and the grapes underwent a technological upgrade. In CVNE harvest started on September 20 and concluded on October 23. It has been a slow and selective vintage due to weather changes and uncertainty. The grapes arrived at the winery in excellent health.

### TASTING NOTES

Deep cherry colour with shades of shiny red. To the nose, aromas of berries and liquorice balanced by hints of clove, rosemary, thyme and tobacco leaves coming from the oak cask ageing. To the palate, it shows its elegance thanks to a gentle tannin providing roundness and freshness. The wine tastes for long in the palate, with an interestingly complex aftertaste. Game and red meats are ideal pairings for this wine.



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