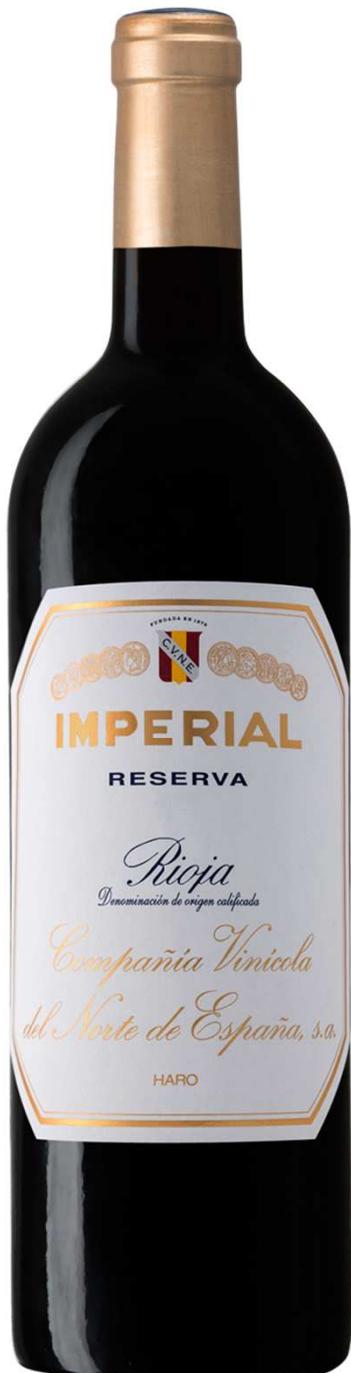


Imperial Reserva 2016

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. It is only made in the most special vintages.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2016
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Excellent
- **Grape varieties:** : 85% Tempranillo, 15% Graciano, Mazuelo and Garnacha.
- **Type of bottle:** Bordeaux
- **Bottle size:** : 75cl., 1.5l., 37.5 cl.
- **Bottling date:** June 2019

Analytical data

- **Alcoholic volume:** 14% Vol.
- **Total acidity:** 5.16
- **pH:** 3.61
- **Suitable for vegans**
- **Volatile acidity:** 0.67
- **SO₂ Free / Total:** 38 / 96
- **Total Polyphenols Index:** 70

Winemaking

Grapes from our best vineyards around the villages of Villalba, Briones and Torremontalbo, which are over 40 years old, were carefully selected in the vineyard. Hand harvesting into 20kg crates followed meticulous monitoring of the ripening process. On arrival at the winery, the grapes were placed into a cold room for 24 hours. Then a further selection of the grapes was made on a sorting table after which they were transferred by gravity to large oak vats for the alcoholic fermentation. The wine was then aged for two years in French and American oak barrels followed by two years in bottle in our centenary cellars until its release to market.

Vintage / Harvest description

The 2016 harvest began at CVNE on the 19th September and ended on the 31st October.

This was a year of excellent quality at CVNE and was characterised by a lack of rainfall between May and October. The year began with a dry, mild winter and rain at the beginning of spring. August brought higher than average temperatures and, with no rain ripening was delayed, the growing season lasting 161 days. Fortunately, rain in September gave some respite to the vines and enabled full ripening of the grapes. Although the harvest was eventually later than usual, it was of great quality and with the vines in excellent health.

Tasting notes

Deep cherry red in colour.

The nose is attractive and complex, combining the fruit driven notes from the blend of varieties with those from the ageing in French and American oak barrels.

The palate is well rounded, with the clear presence of supple, silky tannins and concludes with a long and very pleasing finish.

We have here a wine which will evolve and develop well in the bottle over the years to come.

In terms of food matching, our suggestions include oily fish, game, red meats and cured cheeses.

Recommended serving temperature 18°C