

# Imperial Gran Reserva 2012

*Imperial is one of the great names in Spanish winemaking. It is a true classic in Rioja which was first made in the 1920s. It is only made in the most special vintages.*



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2012
- **CVNE vintage rating:** Excellent
- **Grape Varieties:** 85% Tempranillo, 10% Graciano, 5% Mazuelo.
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl., 1.5l., 37.5cl.
- **Bottling date:** May 2015

### *Analytical data*

- **Alcoholic volume:** 13.50 %
- **Volatile acidity:** 0.60
- **Total Acidity:** 5.2
- **SO<sub>2</sub> L/T:** 28.8/80
- **pH:** 3.40
- **TPI:** 68.3

### *Winemaking*

The grapes for Imperial Gran Reserva come from our best and oldest vineyards around Villalba, Briones and Torremontalbo, and which are over 40 years old. Rigorous work in the vineyard followed by hand harvesting into 20kg boxes with exhaustive selection in the field ensured the collection of great quality grapes. Once in the winery, the grapes were held in a refrigerated chamber for 24 hours and then subjected to a second manual selection on a selection table. To ensure gentle handling, the grapes were fed by gravity to French oak vats for the alcoholic fermentation. Once completed, the wine was then aged in French and American oak barrels for 24 months, followed by 36 months bottle ageing in our century-old cellars until being released to market.

### *Vintage / Harvest description*

The 2012 growing season lasted 172 days and, in general, it was marked by drought. However, rain falling at the end of September had a great effect, leading to a full and complete ripening process with the grapes therefore achieving better balance. The excellent health of the grapes led to the elaboration of wines which are perfect for ageing in barrel, and the warm weather led to them being very Mediterranean, aromatic and fruity in style. The harvest for Imperial started on the 27<sup>th</sup> September, finished on the 9<sup>th</sup> October and was slow and selective.

### *Tasting notes*

The wine is deep cherry red in colour with gentle evolution of the color at the rim.

The nose is intensely aromatic and shows a perfect balance of balsamic notes and sweet spices from the barrel ageing process with forest fruits, berries and liquorice that remind us of the Mediterranean.

The palate is velvety and dense marked by soft, fine tannins and by a long and fruity finish, revealing the elegance of a traditional wine. Roundness and balance make this wine perfect for pairing with cheese, red meat, game and oily fish, or even to be enjoyed simply in good company.

Service temperature 18°C.