

Imperial Reserva 2015

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:** 2015
- **CVNE vintage rating:** Excellent
- **Grape Varieties:** 85% Tempranillo, 15% Graciano, Mazuelo and Garnacha.
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl., 1.5l., 37.5 cl.
- **Bottling date:** May 2018

Analytical data

- **Alcoholic volume:** 14 %
- **Total Acidity:** 5.60
- **pH:** 3.62
- **Volatile acidity:** 0.73
- **SO₂ L/T :** 33.6/90
- **TPI:** 70

Winemaking

The grapes for Imperial 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 another 24 months bottle ageing in our century-old cellars until being released to market.

Vintage/Harvest description

The 2015 harvest at CVNE began on the 21st September and finished on the 2nd October. The growing season was 182 days with favourable weather throughout and this led to an improvement in both quality and quantity compared with the previous two vintages. Careful vineyard work along with good weather produced very healthy grapes and excellent vineyard health by véraison, with high hopes for a great harvest.

Harvest started 10 days earlier than average owing to the benevolent weather conditions, which enabled a high degree of selection.

All these factors resulted in expectations being delivered and facilitated elaboration of high quality wines.

Tasting notes

The wine is deep garnet in colour with bluish hints at the rim. On the nose, interesting aromas of wild berries and liquorice merge beautifully with notes of toffee, tobacco leaf and undergrowth from barrel ageing.

The palate reveals a wine characterised by its elegance, depth of flavour and fine, velvety tannins. The finish is long and complex. This beautifully balanced wine is perfect for pairing with fish, all types of meat and cured cheeses.

Recommended service temperature 18°C.

