



TASTING NOTE

WINE	IMPERIAL
CLASSIFICATION	GRAN RESERVA
VINTAGE	1996
BOTTLE TYPE/CAPACITY	75 CL BORDEAUX deep punt
RELEASED DATE	January 2004
PRODUCTION AREA	Rioja Alta
Grape varieties used	Tempranillo 85%. Graciano 10%, Mazuelo 5%

TECHNICAL INFORMATION

ALCOHOL:	13.5 (% vol.)
TOTAL ACIDITY:	5.80 (en gr./l de Tartárico)
pH:	3.54
VOLATILITY ACIDITY:	0.70 (en gr./l de Acético)
SO₂ FREE/TOTAL:	25 / 98 (en ppm de Sulfuroso)

WINEMAKING: This wine is produced from grapes harvested in vineyards over 20 years old in the area around Villalba and Haro in Rioja Alta, bush pruned, with low yields, and are picked by hand. Only the healthiest and ripest grapes are selected, and following destalking, the grapes are cold macerated prior to cold temperature fermentation. Following a long maceration to achieve optimum colour and structure, the wine passes to malolactic fermentation, to refine the wine, and to leave it with the necessary acidity to complete its american and french oak maturation, and subsequent bottle ageing prior to release to the market.

THE VINTAGE: VERY GOOD. A rainy autumn & winter with well distributed rain fall during the season. Spring was dry and included some frosty days. High temperatures arrived towards the middle of May, thunders during the month of July. A dry September followed by a healthy harvest which gave grapes of great quality principally in the areas of Villalba and Haro

TASTING NOTE: Intense ruby red resulting from the long maceration. Deep berry nose, blackberries, and liquorice predominating in the powerful structure. There are fine hints of toasty oak with fine balsamic nuances. On the palate it is full, generous and rich with hints of fine spices. The tannins are mature and the wine has developed an exceptional elegance from its time in barrel. The finish is long, beautifully structured and classic Rioja Alta.