

TASTING NOTE:

WINE: _____	IMPERIAL
STYLE: _____	RESERVA
VINTAGE: _____	2000
BOTTLE TYPE/ CONTENT _____	BORDEAUX / 75 cl
PRODCUTION AREA: _____	RIOJA ALTA
GRAPE VARIETIES USED: _____	Tempranillo 85%, Graciano 10%, Mazuelo 5%

TECHNICAL DATA:

ALCOHOL %: _____	13.20 %
TOTAL ACIDITY: _____	5.560 (gr./l of Tartaric)
pH: _____	3.60
VOLATILE ACIDITY _____	0.69 (en gr./l of Acetic Acid)
SO ₂ L/T _____	25 / 75 (in ppm of Sulphur)

WINEMAKING:

A selection of the best grapes from our Rioja Alta vineyards around the village of Villalba (hand harvested). Prior to commencing the alcoholic fermentation, the whole bunches of grapes are cooled down to a low temperature in order as to extract the maximum expression of the Tempranillo fruit. Once the fermentation in a combination of oak vats and stainless steel tanks at controlled temperatures is completed, the wine is then aged in a mixture of new American and French casks for two years before bottling and then a further two years in bottle prior to its release to the market.

THE VINTAGE/HARVEST:

Classified as Good by the Consejo Regulador. The agricultural year started with a rainy Autumn with moderate temperatures and no major frost problems and a mild Winter with an average Temperature of 2/3 °C. Flowering started in April, somewhat ahead of previous years, followed by a dry a Summer which affects the vines. The harvest was very long which started round the end of September and finished in Rioja Alta on the 7th of November. The Total rainfall for the year was below average at 387 litres. The ripeness & healthiness of the grapes was good.

TASTING NOTE:

Stylish, bright ruby red and very intense in colour. Highly aromatic on the nose with hints of red and black autumn fruit aromas with some toasty and spices (coming from the American oak) of sweet Bourbon character. Full and meaty in the palate with great depth and a fine, long, velvety, satisfying finish.