



Grapes 85% Tempranillo 10% Graciano 5% Mazuelo

Region/Appellation Rioja

Alcohol by volume 13.50%

Residual Sugar 1.6 g/l

Hq 3.6

Total Acidity 4.8 g/l

Drinking Window 2024 - 2032

Tasting Guide









Light Medium

Full

Tasting note printed 11/05/2024

Imperial Gran Reserva 2007 3 x Magnums 3x15ocl

Winemaker Notes

Intense ruby red colour. The nose is rich and enticing with black and red berry fruit and liquorice notes. The palate is generously fruity with toasty oak, supple tannins and savoury balsamic nuances and a long finish.

Vinevard

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 Hand.

Winemaking

Only the healthiest and ripest grapes are selected, and following destalking, the grapes are cold macerated prior to a cold temperature fermentation. Following a long maceration to achieve optimum colour and structure, the wine goes through a 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 its release to the market.

Vintage

The 2007 vintage has been rated by the Rioja DOC as very good, with very healthy grapes at harvest. Rains were moderate, yet stable during the whole winter and through the month of May, with moderate temperatures, which advanced the growth cycle 10 days over the previous year. Spring and summer were particularly dry with temperatures higher than the average of the previous years. September started with milder temperatures, which allowed for an excellent phenolic maturation of the grapes. Harvest in our vineyards started in mid September and lasted until the end of October. The condition of the grapes was optimal in general terms.

Food match

Grilled and Roasted Red Meats

Foie Gras, Rich Sauces

