

FUNDADA EN 1879



Grapes

85% Viura
10% Graciano
5% Mazuelo

Region/Appellation

Rioja

Alcohol by volume

14.0%

pH

3.61

Total Acidity

5.00 g/l

Vegetarian

No

Vegan

No

Drink

5 years+

Tasting Guide

A B C D E
Light Medium Full
Tasting note printed
10/07/2020

Imperial Gran Reserva 2010 3 x Magnums

Winemaker Notes

An intense ruby red colour with purple hints. The nose shows great complexity, combining black and red berry fruits and liquorice with the perfect balance of cedar woods, cigar leaf and at the same time, sweet flavours of chocolate and toffee. The palate is soft and elegant featuring silky tannins, ensuring a lasting finish.

Vineyard

A selection of the best grapes from our Rioja Alta vineyards around the village of Villalba were hand harvested into small 30 kg boxes.

Winemaking

This wine is produced from grapes harvested in vineyards that are over 20 years old in the area around Villalba and Haro in Rioja Alta. They are bush pruned, with low yields, and hand harvested. 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. This wine is aged for a total of seven years (two years more than the legal minimum for Rioja); in barrel for 3 years and in bottle for 4 years before release.

Vintages

The evolution of the vines in 2010 was overall very good. The excellent and healthy state of vegetation was guaranteed by good weather. Harvests started more or less on average dates and took place slowly and uneventfully, making a selective harvest possible and ensuring a good ripening and a high quality fruit.

Food match

Grilled and Roasted Red Meats

Foie Gras, Rich Sauces

