

FUNDADA EN 1879



Grapes

85% Tempranillo

10% Graciano

5% Mazuelo

Region/Appellation

Rioja

Alcohol by volume

13.50%

Residual Sugar

1.7 g/l

pH

3.59

Total Acidity

5.32 g/l

Drinking Window

2024 - 2033

Tasting Guide



Light Medium Full

Tasting note printed

11/05/2024

Imperial Gran Reserva 2012

6x75cl

Winemaker Notes

The wine is deep cherry red in colour. The nose is intensely aromatic and shows a perfect balance of balsamic notes and sweet spices from the barrel ageing process with forest fruits, berries and liquorice that remind us of the Mediterranean. The palate is velvety and dense marked by soft, fine tannins and by a long and fruity finish, revealing the elegance of a traditional wine.

Vineyard

Rigorous work in the vineyard followed Hand harvesting into 20kg boxes with exhaustive selection in the field ensured the collection of great quality grapes.

Winemaking

Once in the winery, the grapes were held in a refrigerated chamber for 24 hours and then subject to 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 36 months bottle ageing in our century-old cellars until being released to market

Vintage

The 2012 growing season lasted 172 days and in general it was marked by drought. However, rain falling at the end of September had a great effect, leading to a full and complete ripening process with the grapes therefore achieving better balance.

Food match

Grilled and Roasted Red Meats

Perfect with lamb dishes.



HATCH MANSFIELD

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