



Grapes
85% Tempranillo
10% Graciano
5% Mazuelo

Region/Appellation
Rioja

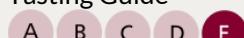
Alcohol by volume
14%

Residual Sugar
less than 1 g/l

pH
3.65

Total Acidity
5.31 g/l

Drinking Window
2025 - 2036

Tasting Guide

Light Medium Full

Tasting note printed
09/01/2026

Imperial Gran Reserva 2016

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 2016 manual harvest for Imperial started on the 10th of October and ended on the 25th of October. 2016 was a year of excellent quality at CVNE, characterized by lack of rainfall between May and October. The year began with a dry, mild winter and rain at the beginning of spring. August brought temperatures above average, and with no rain, delaying the ripening process. The vegetative cycle lasted for 161 days. Fortunately, rain in September gave some respite to the vines and enabled full ripening of the grapes. Although the harvest was eventually later than usual, it was of great quality and with the vines in excellent health conditions.

Food match

Barbecued beef ribs

