

FUNDADA EN 1879



Grapes

85% Tempranillo

10% Graciano

5% Mazuelo

Region/Appellation

Rioja

Alcohol by volume

14%

Residual Sugar

less than 2 g/l

pH

3.55

Total Acidity

6.03 g/l

Drinking Window

2025 - 2038

Tasting Guide



Light Medium Full

Tasting note printed

16/09/2025

Imperial Gran Reserva 2018

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 alcoholic fermentation. Once completed the wine was then aged in French and American oak barrels for 24 months, followed by 36 months of bottle ageing in our century-old cellars until being released to market.

Vintage

This vintage year takes us back to La Rioja of old days, with heavy frosts throughout winter, snow and abundant precipitation. Spring was also cold and wet followed by a warm summer but without excessive temperatures and resulting in good ripening of the grapes. These conditions provided a long, slow ripening period which enabled the production of great, intense wines, with medium colour and alcohol levels and good acidity. The 2018 harvest of Imperial began at CVNE on October 8th and finished on October 26th with a good forecast.

Food match

Perfect with lamb dishes.



HATCH MANSFIELD

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com