

# Imperial Gran Reserva 2015

*Imperial is one of the great names in Spanish winemaking. A true Rioja Classic, it was first produced in the 1920s. It is only made in vintages that the company classifies as Excellent.*



- **Type of wine:** Gran Reserva
- **Region of production:** Rioja
- **Year:** 2015
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 85% Tempranillo, 10% Graciano, 5% Mazuelo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl., 1.5l.
- **Bottling date:** June 2018
- **Aging and barrel type:** 24 months in French and American oak barrels

## Analytical data

- **Alcoholic volume:** 14.5%
- **Volatile acidity:** 0.7
- **Total acidity:** 5.63
- **SO<sub>2</sub> Free/Total:** 28.8/80
- **pH:** 3.64
- **Total Polyphenols Index:** 75
- **Suitable for vegans**

## The vineyard

Our best vineyards in Rioja Alta are set aside for the production of Imperial Gran Reserva. The plots of Barbarroja and Antoñanzas were chosen in 2015, situated in Torremontalvo and where the low yielding vines are 40 years old. The vines are bush trained, dry farmed and the plots are small. The soils are clay with areas of river pebbles, are low in organic matter and are situated on gentle south facing slopes. The climate is moderate continental.

## Winemaking

Rigorous work in the vineyard followed by hand harvesting into 20kg boxes with exhaustive selection in the field ensured the collection of great quality grapes. Once in the winery, the grapes were held in a refrigerated chamber for 24 hours, in order to improve fruit extraction and color stability, and then subjected to a second manual selection on a selection table. To ensure gentle handling, the grapes were fed by gravity to oak vats for the alcoholic fermentation, with indigenous yeasts at a controlled temperature of 28 -29°C. Punching and delestage are carried out daily during fermentation, as well as tastings to determine the perfect moment for draining the vat. Once completed, the wine was then aged in French and American new oak barrels for over 24 months with racking's every 8 months, followed by minimum 36 months bottle ageing in our century-old cellars until its release.

## Vintage / Harvest description

The 2015 harvest improves both quantitatively and qualitatively the results of the two previous harvests. After a vegetative cycle with a favorable climate and after fieldwork to preserve the state of health of the grape, the vineyard has presented an excellent vegetative situation at the end of the summer with expectations of a great harvest. We harvested 10 days in advance and the climatology that accompanied at all times to a very selective harvest. It culminated the good expectations which were forged in the beginning, which led into the elaboration of high quality wines.

In CVNE harvest started the 21st September finishing the 2nd October.

## Tasting notes

Deep ruby colour with cherry notes. Great complexity and aromatic quality of compote fruit, licorice stick, and those from its aging such as spicy and balsamic aromas. Light vanillas, toffees and chocolates also appear. The palate is smooth and silky, with well defined tannins and a long and pleasant aftertaste. This is a perfect partner for red meats, game, oil fish, cured cheeses... Recommended serving temperature 18°C.