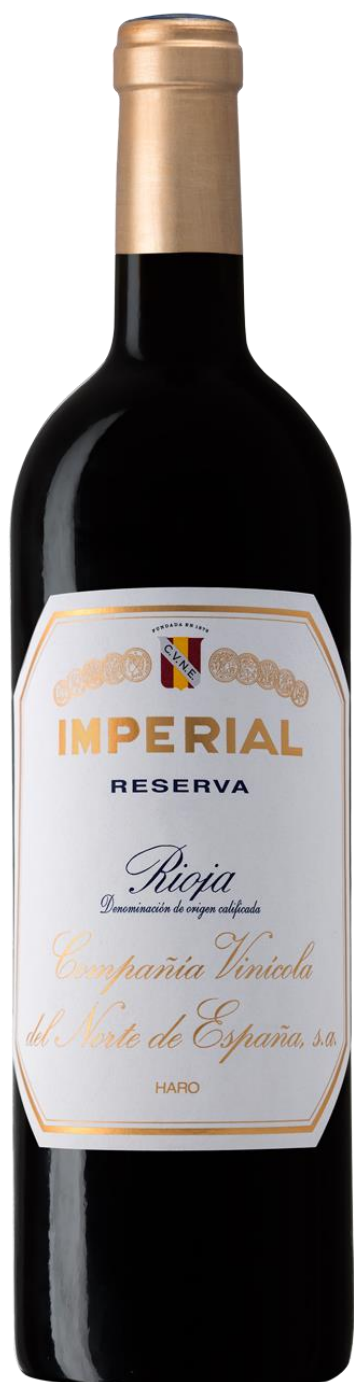


Imperial Reserva 2016

Imperial is one of the great names in Spanish winemaking. It is a true classic in Rioja and was first made in the 1920's. It is only made in the most special vintages.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2016
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 85% Tempranillo, 15% Graciano, Mazuelo and Garnacha
- **Type of bottle:** Bordeaux
- **Bottle size:** : 75cl., 1.5l., 37.5 cl.
- **Bottling date:** June 2019
- **Aging and barrel type:** 24 months in American and French oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0.73
- **Total acidity:** 5.2
- **SO₂ Free/Total:** 38/96
- **pH:** 3.62
- **Total Polyphenols Index:** 70
- **Suitable for vegans**

The vineyard

Grapes destined for Imperial come from our own vineyards in Villalba, Briones and Torremontalvo. In Villalba, the small plots of Remedio and Encinas are situated at altitudes of between 550 and 650 metres and are very close to the Sierra de Toloño meaning they are under both Atlantic and continental climatic influences. The plots make up 12 hectares within the 42 which CVNE own in this village. In Torremontalvo, our vineyards San Quilez and Pico de Águila are at an altitude of 450 metres and the climate here is more moderate than the plots in Villalba. These vines make up 30 hectares of the total of 70 owned by CVNE in this village. Nearby in Briones, Imperial is selected from 10 hectares of our own vineyards. All these vines are over 40 years old and although the main variety is Tempranillo, other traditional Rioja varieties such as Garnacha and Graciano can be found interplanted with it. The soils are chalky clay, poor in organic material, low yielding and mainly south facing and the vines are bush trained.

Winemaking

Hand harvesting into 20 kg crates followed meticulous monitoring of the ripening process. On arrival at the winery, the grapes were placed into a cold room for 24 hours, in order to avoid oxidation, stabilize color and preserve the aromas of the fruit. Then a further selection of the grapes was made on a sorting table after which they were transferred by gravity to large oak vats of different capacities, 80, 120 and 160 Hl, depending on the size of each plot for the alcoholic fermentation with indigenous yeasts. The wine was then aged for two years in French and American new oak barrels. Each plot does its ageing individually and in the type of barrel which best suits its organoleptic characteristics. At the end its when we assemblage the final Imperial. The wine ages for a minimum of 12 months in bottle in our centenary cellars until its release to market.

Vintage / Harvest description

The 2016 harvest for Imperial began in Haro on the 10th October and ended on the 25th October. This was a year of excellent quality at CVNE and was characterized by a lack of rainfall between May and October. The year began with a dry, mild winter and rain at the beginning of spring. August brought higher than average temperatures and, with no rain ripening was delayed, the growing season lasting 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.

Tasting notes

Deep cherry red in colour. The nose is attractive and complex, combining the fruit driven notes from the blend of varieties with those from the ageing in French and American oak barrels. The palate is well rounded, with the clear presence of supple, silky tannins and concludes with a long and very pleasing finish. We have here a wine which will evolve and develop well in the bottle over the years to come. In terms of food matching, our suggestions include oily fish, game, red meats and cured cheeses. Recommended serving temperature 18°C