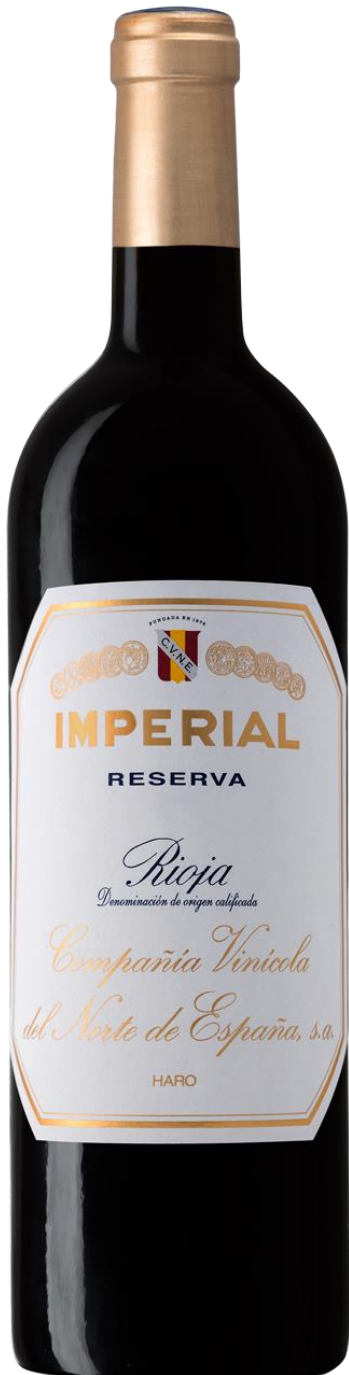


# Imperial Reserva 2019

*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:** 2019
- **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 2022
- **Aging and barrel type:** 24 months in American and French oak barrels

## Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0.64
- **Total acidity:** 5.77
- **SO<sub>2</sub> Free/Total:** 30.4/88
- **pH:** 3.61
- **Total Polyphenols Index:** 77
- **Suitable for vegans**

## The vineyard

The grapes used for Imperial come from our own vineyards in Villalba, Briones and Torremontalbo. In Villalba, we have selected the small plots of Remedio and Encinas, located close to the Sierra de Toloño, at an altitude of 550 to 650 meters. The climate is of Atlantic and Continental influence. The plots compose 12 hectares of a total of 42 hectares that CVNE own in this area. In Torremontalbo, our vineyards San Quilez and Pico de Aguila are located at an altitude of 450 meters, 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. Nearby in Briones, the grapes are 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 Riojan varieties such as Garnacha and Graciano can be found. The vines are bush trained, mainly south facing. Soils are of chalky clay, poor in organic material, and of low yields.

## Winemaking

The grapes are harvested by hand into crates with a maximum capacity of 300 kg. Refrigeration of the grapes while being transferred to the winery. A second selection of the grapes are carried out, in order to choose only the best quality grapes to produce Imperial. Fermentation takes place in oak vats of different capacities; 80, 120 and 160HL. We use autochthonous yeast coming from our own Imperial vineyards. The maceration lasts for approximately 20 days during which we alternate different types of pump-over depending on the evolution of the fermentation. Malolactic fermentation takes place in concrete and oak before continuing its aging process. The wine ages for 24 months in oak barrels; 30% American oak barrels and 70% French oak barrels, being new and of one wine use. We vinify each plot separately, and carry out the aging in the type of barrel that best suits its organoleptic characteristics. At the end of the aging period, we do the final assemblage before its clarification and bottling. The wine finally rest for another minimum of 12 months in bottle, prior to its release on the market.

## Vintage / Harvest description

The 2019 harvest of Imperial began at CVNE on September 24<sup>th</sup> and finished on October 16<sup>th</sup>. The vegetative cycle lasted for 185 days, with very good health conditions of the grapes. Due to temperature fluctuations and light rainfall during the months of May and June, the yield of grapes was reduced, resulting in small, loose and less compact bunches, but increasing the quality considerably. The evolution of the grapes was late compared to the previous year, but the low yields led to earlier ripening, making the dates of harvest the same. The grapes were harvested calmly and gradually, allowing for a good selection of grapes both in the vineyard and in the winery.

## Tasting notes

Layer of garnet colour.

On the nose we find good aromatic complexity provided by the balance between freshness and time of aging; aromas of wildberries, liquorice, spices, as well as balsamic and smoked notes... A soft mid palate, marked by an elegant tannin that gives it personality. The finish on the palate is fresh with a complex, long aftertaste and fruity notes.

Pairs well with red meats, stews, cheeses, or simply to enjoy it alone.

Recommended serving temperature 18°C.