

FINCA LA EMPERATRIZ BLANCO 2018

CLIMATE CONDITIONS

The year was very unstable, cold, and wet. The hail that fell at the beginning of July affected some plots slightly which, together with the hail that fell in September, attacked the most delicate berries. This, along with an excess of humidity, made necessary a greater sanitary control in vegetation management and treatments.

Ripening was slower than usual, although the rain respected a long harvest with mild temperatures.

An exhaustive selection of bunches was necessary, first in the field and then through a shorting table in the winery, to eliminate the affected parts.

Only old vines are used to elaborate this wine.

Harvest Hand-harvested into 180 kg crates, the 8th and 9th of October.

Varietals 100% Viura.

Wine-making Grape selection at the sorting table. 6 hours of skin maceration. Half of the wine fermented in concrete tank and the other half in a 225-liter barrels. 4 months of lees aging with very spaced battonage.

Ageing 8 months in concrete tank and 9 months in French oak barrels, 1/3 new, 1/3 of second-use and 1/3 of third-use.

Analysis

Alcohol	PH	Total acidity	Volatile acidity
13,9% vol.	3,32	5,6 g/l	0,42 g/l

Production

14,011 bottles, 282 Magnum, 5 Double Magnum, 2 Imperial, 1 Balthazar and 1 Melchior.

ORIGIN

Region D.O.Ca Rioja, Rioja Alta.

Terroir Impressive terroir with a layer of large white pebbles to a depth of about 40 cm, covering a loose, sandy sub-soil. An ideal soil to grow vines, as it has excellent drainage, plenty of light and the roots are well placed to receive all the nutrients they require. The wines produced from this type of soil are fine and elegant.


Vineyard 50-65 years old bush vines. With the same type of soil, gravel and pebbles on surface. At 570 meters altitude.


Yields of 6,700 kg/ha (43,60 hl/ha).



RATINGS

 Wine Advocate, 2022 **93+** points

 James Suckling, 2022 **90** points

 Tim Atkin, 2022 **94** points



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Viñedo Singular · Rioja Alta



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