

FINCA LA EMPERATRIZ TINTO 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, from the 10th to 12th October.

Varietals 76% Tempranillo, 20% Garnacha and 4% Viura.

Wine-making Grape selection at the sorting table. 100% destemmed and 40% crushed. Grapes ferment in concrete tanks.

Tempranillo, Garnacha and Viura are harvested at once and vatted in the same tank, followed by a 4-5 days cold maceration.

The wine fermented with indigenous yeasts and daily smooth pump-overs. After 15-20 days of post-fermentative maceration, it is devatted directly to barrel for MLF.

Ageing 18 months in barrels, 60% new French oak and 40% second-year American oak barrels.

Analysis

Alcohol	PH	Total acidity	Volatile acidity
14,5% vol.	3,7	5,5 g/l	0,56 g/l

Production

95 Half-bottles, 35,209 bottles, 500 Magnum, 40 Double Magnum, 12 Imperial, 6 Balthazar, 2 Melchior y 2 Primat.

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 5,500 kg/ha (33,10 hl/ha).



RATINGS

	Wine Advocate, 2022	94 points
JAMES SUCKLING.COM	James Suckling, 2022	93 points
	Guía Proensa, 2023	96 points
	Rioja Report, 2022	95 points



FINCA
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Viñedo Singular · Rioja Alta



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