

Imperial Reserva 2009



Rioja Tradition, Modern Innovation



Grapes

Tempranillo 85.0%
Graciano 10.0%
Mazuelo 5.0%

Region

Rioja
ABV

14%

pH

3.56

Total Acidity

5.18 g/l

Residual Sugar

<2 g/l

Drink now...

2 to 5 years

Tasting note printed:12/07/15

Winemaker Notes

Intense cherry in colour. On the nose it has an exotic and fulfilling complexity. Perfect balance of red fruits (red currant, raspberry...), liquorice and flavours from the different types of oak barrels used, such as thyme, cloves, vanilla and smoke. On the palate the wine exhibits the additional power and elegance with a dense but gentle tannin that leaves a long aftertaste with fruity and spicy notes. Perfect pairing with red meats, cheeses and stews. To break the rule we can also pair the wine with fish stew
Serve at 18-19°C.

Vineyards

A selection of the best grapes from our Rioja Alta vineyards around the village of Villalba were hand harvested into small 30 kg boxes.

Winemaking

Made from a selection of the best grapes from our Rioja Alta vineyards around the village of Villalba that were hand harvested in small 30kg boxes. Before starting the alcoholic fermentation, the bunches of grapes were cooled down and kept at a low temperature for some hours in order to improve our control over fermentation without using any additives and to achieve an optimum extraction. The fermentation took place in a combination of oak vats and stainless steel tanks at controlled temperatures. The wine was then aged in both American and French new and used oak casks for two years, followed by another two years in bottle prior to its release in the market.

Vintage

Vintage slightly ahead of previous years due to a very hot summer and little rainfall. However, the rains in mid-September (16-18) not only helped to solve the problems of water stress and regain some vineyards production expectations, but were critical to the final quality of the harvest. They balanced the alcoholic maturity and phenolic maturity, yielding a crop of very good quality

Food match

Enjoy with:

- Grilled & Roasted Red Meats
- Casseroles/Stews
- Mature Strong Cheeses
- Peppercorn sauce, Bearnaise Sauce

Tasting Guide



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