

# FINCA LA EMPERATRIZ TERRUÑO 2009

**Year:** 2009

**Climate:** in the year 2009 there was late sprouting due to the low temperatures with which the spring began. This delay was compensated along the months of May and June by the existence of ideal conditions for the development of the vines. The summer continued with a lack of rainfall and veraison finally occurred one week ahead of the historical average. The ripening was also characterized by a harsh drought and high temperatures which marked the crop and were more favorable for the higher areas of Rioja. Finally, significant rainfall in September helped the grapes to reach optimum maturity conditions.



**Harvest:** by hand, in 20 kg. crates between October 16 and 18.

**Varietals:** Tempranillo 100%

**Winemaking:** after being harvested, the grapes stayed in the cold storage room for one night prior to cold maceration. Then, the grapes were put into small containers made of various materials (wooden buckets, stainless steel tanks and bottomless barrels) where fermentation took place.

**Aging:** 18 months aging in French (70%) and American (30%) oak barrels.

**Analysis:** Alcohol 14.1 % / pH: 3.72 / Total acidity: 5 g/l / Volatile acidity: 0.44 g/l.

**Tasting Notes:** raspberry red color, almost black at the core with a bright garnet rim. Tinted, slow and thick legs. On the nose it is clean and sharp, showing the complexity and expression of the Tempranillo grapes. Meanwhile it has an outstanding wide range of fresh fruit sensations. There are also sweet hints of vanilla and a mineral touch of flintstone. It clearly expresses the terroir it comes from. The palate is intense, sweet and robust. With a powerful and voluminous attack, and ripe sensations. Long and pleasant. A very spicy and fruity aftertaste.

FINCA  
**La Emperatriz**

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## ORIGIN

**Region:**  
Rioja Alta, D.O.C. Rioja

**Plot:**  
Plot no 10. The experimental vineyard where precision winegrowing has been tested for years, thus resulting in tempranillo expressing maximum fruitiness, can be found within this plot.

**Soil:**  
Spectacular soil with a 40 centimeter thick layer of white pebbles which completely covers the sandy loam subsoil. A peculiar terroir which brings elegance to wine and is ideal for wine growing, as it provides the vineyards with good drainage, ensures the clusters get adequate sunlight, the roots are well arranged and there is a limited supply of nutrients.

**Vineyard:**  
2 meter tall trellised vineyard for greater exposure to sunlight. 5.000 kg/hectare and a production of 16.590 bottles.

