



FINCA LA EMPERATRIZ

Reserva

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VARIETALS	94% Tempranillo, 3% Garnacha, 2% Viura, 1% Graciano
VINTAGE	2014
REGION	Rioja Alta, Rioja, Spain
TECHNICAL DATA	Alcohol 14% Total acidity 5.5 g/l pH 3.59
APPEARANCE	Intense ruby colour.
NOSE	Black fruit, liquorice and black pepper aromas over a spicy, balsamic (vanilla and cedar) background.
PALATE	It is a serious, slightly austere wine that manages to be harmonious with good freshness, well-integrated oak and round tannins. It will have a good evolution in bottle.
AGEING	24 months in 225 liter barrels, of which 70% American and 30% French oak). Part of the wine goes through the malolactic fermentation in barrels.
PAIRING	Goes well with tapas or main course with grilled beef, burgers and BBQ.
READINESS FOR DRINKING	Enjoy it now or over the next few years.
RATINGS	93pts  92pts 
ORDER CODE	SP27