

# FINCA LA EMPERATRIZ

## Las Cenizas Tempranillo

[www.hermanoshernaiz.com](http://www.hermanoshernaiz.com)



VARIETALS	100% Tempranillo
VINTAGE	2017
REGION	Rioja Alta, Rioja, Spain
TECHNICAL DATA	Alcohol 14% Total acidity 5.0 g/l pH 3.68
APPEARANCE	Intense ruby colour with violet rims.
NOSE	On the nose, the aromas of ripe black fruit and light spices stand out to the front, with hints of toasted notes.
PALATE	In the mouth, it is a mature, balanced and expressive wine, with a certain volume and lively at the same time, showing all its fruity dimension and an amiable finish.
AGEING	Once the malolactic fermentation in barrels is finished, the wine is aged in French (40%) and American (60%) oak barriques for 14 months.
PAIRING	Goes well with poultry, grilled chicken, roasted meats or steak.
READINESS FOR DRINKING	Enjoy it now or over the next few years.
RATINGS	93pts <b>JAMES SUCKLING.COM</b> 93pts <b>Tim Atkin</b> MW 92pts <b>GUÍAPEÑÍN</b>
ORDER CODE	SP61