

FINCA LA EMPERATRIZ BLANCO 2019

CLIMATE CONDITIONS

A stable viticultural year, with average accumulated temperatures for the region and annual rainfall of 440 mm. In August there was a slight and uneven hailstorm that affected some of the plots at La Emperatriz. It did not affect the health of the vines, but it did affect the quantity of grapes, preventing uniform development. Less vigour in the vineyard allowed the growth of less compact bunches and smaller grapes, key conditions for maximum quality.

The summer was dry and sunny, with optimal ripening and an impeccable vegetative state. The harvest took place in perfect weather conditions, but was shorter than in previous years due to the smaller quantity of grapes, a situation that was common to the whole of the Rioja D.O. Ca and other neighbouring D.O.'s. An exemplary vintage, with a low yield, of exceptional quality and possibly one of Rioja's most memorable.

Harvest Hand-harvested into 180 kg crates between the 3rd and 5th of October.

Varietals 100% Viura.

Wine-making Grape selection at the sorting table. 6 hours of skin maceration. Half of the wine fermented in concrete tank and the other half in a 225-liter barrels. 4 months of lees aging with very spaced battonage.

Ageing 8 months in concrete tank and 9 months in French oak barrels, 1/3 new, 1/3 of second-use and 1/3 of third-use.

Analysis

Alcohol	PH	Total acidity	Volatile acidity
13,9% vol.	3,31	6,1 g/l	0,48 g/l

Production

14,386 bottles, 100 Magnum, 10 Double Magnum, 2 Imperial.

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 5,080 kg/ha (33 hl/ha).



RATINGS



Wine Advocate, 2024

94 points

JAMES SUCKLING.COM

James Suckling, 2023

92 points



Rioja Report, 2023

95 points



FINCA
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Viñedo Singular · Rioja Alta



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