

# FINCA LA EMPERATRIZ TINTO 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, from the 3<sup>rd</sup> to 10<sup>th</sup> October.

**Varietals** 71% Tempranillo, 25% Garnacha and 4% Viura.

**Wine-making** Grape selection at the sorting table. 100% destemmed and 40% crushed. Grapes ferment in concrete tanks.

Tempranillo, Garnacha and Viura are harvested at once and vatted in the same tank, followed by a 4-5 days cold maceration.

The wine fermented with indigenous yeasts and daily smooth pump-overs. After 15-20 days of post-fermentative maceration, it is devatted directly to barrel for MLF.

**Ageing** 18 months in barrels, 60% new French oak and 40% second-year American oak barrels.

### Analysis

Alcohol	PH	Total acidity	Volatile acidity
14,7% vol.	3,72	5,6 g/l	0,56 g/l

### Production

31,870 bottles, 506 Magnum, 40 Double Magnum, 12 Imperial, 6 Balthazar, 2 Melchior.

## 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 4,300 kg/ha (25,80 hl/ha).



## RATINGS

	Wine Advocate, 2024	94 points
JAMES SUCKLING.COM	James Suckling, 2023	93 points
	Guía Proensa, 2024	93 points
	Rioja Report, 2023	94 points



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Viñedo Singular · Rioja Alta



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