

FINCA LA EMPERATRIZ

Tinto Rioja DOCa

www.hermanoshernaiz.com



VARIETALS	76% Tempranillo, 20% Garnacha, 4% Viura
VINTAGE	2018
REGION	Rioja Alta, Rioja, Spain
TECHNICAL DATA	Alcohol 14.5% Total acidity 5.5 g/l pH 3.7
APPEARANCE	It shimmers with dense crimson in the glass.
NOSE	Clean, precise aromas of black fruit, violet notes with black tea, dark chocolate and gingerbread spice.
PALATE	On the palate it is pleasantly aromatic, fruity and balanced and it delights, in the finish, with its beautiful length.
AGEING	18 months in barrels, 60% new French oak and 40% second-year American oak barrels.
PAIRING	Ideal with grilled red meat, roasted red meat or small game.
READINESS FOR DRINKING	Drink now until 2038.
RATINGS	96pts Guía Proensa 95pts Tim Atkin ^{mw} 94pts <i>Robert Parker</i> WINE ADVOCATE 93pts JAMES SUCKLING.COM
ORDER CODE	SP60

VINUM LECTOR