

# Imperial Gran Reserva Tinto

## THE FACTS

**COUNTRY:** Spain

**REGION:** Rioja

**APPELLATION:** Rioja

**CEPAGE:** 85% Tempranillo, 10% Graciano, 5% Carignan/Mazuelo

**WINEMAKING:** Cold-stored 24 hours, gravity fed into French oak vats, native yeast fermentation.

**AGING:** Minimum 24 mo. in new French and American oak

## THE STORY

Imperial is one of the renowned references in the entire history of Spanish winemaking. It is a true classic in Rioja and was first bottled in the 1920's. Its name was originally adopted after a special bottling for the English market in a bottle called 'Pinta Imperial' or 'Imperial Pint' (an Imperial pint, half a litre approximately). The grapes to make Imperial have always come from our own 28 hectares of vineyards in Villalba (Rioja Alta), and selected vineyards in the nearby communes of Briones and Montalvo, where our vines average age is kept over 20 years to secure quality. The Imperial cellar is a truly independent winery inside the original CVNE winery. This cellar allows for a fully traditional winemaking process subject to the strictest quality controls.

## THE ADJECTIVES

**OVERALL:** Intriguing & Complex

**AROMAS / FLAVORS:** Forest fruits, licorice, savory spices

**MOUTHFEEL:** Structured & Textured

## THE SELLING POINTS

**AWARDS:** 94pts Wine Spectator

**SUSTAINABILITY:** Vegan

**PAIRINGS:** Perfect for red meats, game, oily fish, cured cheeses

