

# Imperial Reserva Tinto

## THE FACTS

**COUNTRY:** Spain

**REGION:** Rioja

**APPELLATION:** Rioja

**WINEMAKING:** Hand-harvested, cold-stored 24 hours, gravity fed to large oak vats. Fermented with native yeasts.

**AGING:** 2 years 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:** Attractive & Complex

**AROMAS / FLAVORS:** Blackberries, raspberries, currants, blueberries, balsamic, licorice, pepper, cocoa, sweet toffee

**MOUTHFEEL:** Silky & Lingering

## THE SELLING POINTS

Delicious today, and even better with age!

**AWARDS:** 94pts Wine Enthusiast, 94pts Robert Parker

**SUSTAINABILITY:** Vegan, Sustainable In Practice

**PAIRINGS:** Fish, all types of meat and cured cheeses.

