

El Jardín de La Emperatriz

Region:
Rioja Alta

Grapes:
Tempranillo, Garnacha, Viura, Maturana Tinto

ABV:
14.0%

What:

Blend plays the lead in a serious, clean and classic profile red with good entry and very fine tannins.

Where:

The grapes are hand harvested between September 25th- 30th. Tempranillo and Viura were vatted at the same time in stainless steel tanks. As of this vintage, we also began to use indigenous yeasts in half of the deposits. MLF in steel and concrete tanks. The wine goes into barrels in March. Where it is aged 12 months.

Barcode:

8436020261770

Sales Info:

750ml ,Case12 ,36.30lb.

Palletization:

70 cases / 5 Layers



Food Pairings:

This Spanish Rioja red wine would be a match made in heaven with beef, lamb, veal, and poultry dishes.

Tasting Note:

This is a beautiful Rioja blend of Tempranillo, Grenache, Graciano, Viura (Macabeo) and Maturana Tinta. It spends 12 months in French oak, bringing forth notes on the palate of blackcurrant, raspberry, and tobacco; leading to aromas of leather, hazelnut, and black cherry to fulfill your senses. Showing a complex, yet approachable wine with medium tannins, and a long, satisfying finish.

