

CLIMATE CONDITIONS

Until August, 2016 was a cold year, marked by a strong delay in the vineyard. During that period, the rainfall was 401 mm, mainly concentrated from January to April.

From August on, temperatures rose considerably, being September especially warm. Throughout August, September and October rainfall was only 33mm, perfect to allow a smooth maturation.

It was a very uneven vintage among old vineyards, with low fertility, and young vineyards that had a perfect and large fruit setting, which made green harvest necessary to control yields.

Only old vines are used to elaborate this wine.



Vintage 2016

Harvest Hand-harvested into 180 kg crates, between the 6th and the 7th October.

Varietals 100% Viura.

Wine-making Grape selection at the sorting table. 6 hours of skin maceration. Half of the wine fermented in concrete tank and the other half in a 225-liter barrels. 4 months of lees aging with very spaced battonage.

Ageing 10 months in concrete tank and 10 months in French oak barrels, 1/3 new, 1/3 of second-use and 1/3 of third-use.

Analysis

Alcohol	PH	Total acidity	Volatile acidity
13,5% vol.	3,20	5,5 g/l	0,37 g/l

Production

300 Half-Bottles	4 Imperiales
16.756 Bottles	3 Balthazar
360 Magnum	3 Melchior
18 Double Magnum	2 Primat

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 6.600 kg/ha (42,90 hl/ha).



FINCA
LA EMPERATRIZ

Viñedo Singular · Rioja Alta



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