

Boutinot

WINES

El Jardin de La Emperatriz



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

UHAR295	D.O.Ca Rioja	Rioja, Alta
Red	14%	Cork
90% Tempranillo, 5% Garnacha, 2% Graciano, 2% Viura , 1% Maturana Tinta		

HOW IT'S MADE

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.

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.

FOOD MATCH

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

AWARDS

Vintage 2017

91 Points- Robert Parker, 2019

91 Points- Guía Penin, 2020

93 Points- James Suckling, 2019

93 Points- Gaa Proensa, 2020

90 POints - Tim Atkin, 2020

ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	12 x 750 mL
Bottle Barcode	18436020261770
Case Weight	36.60 lbs
Case Barcode	18436020261777
Capsule Type	Polylaminate
Pallet Details	70 cases per pallet/ 5 layers