

Boutinot

WINES

Finca La Emperatriz "Vinedo Singular"



The necessities of this restrictive category, among other requirements are; a vineyard with at least 35 years of age, manual harvest, 30% less yield than the rest of the appellation's vineyards, and a qualification process with two tastings in which the wine must be valued as excellent.

UHAR080	D.O.Ca Rioja	Rioja, Alta
Red	14.5%	Cork
76 % Tempranillo, 22% Garnacha, 2% Viura		

HOW IT'S MADE

Grape selection at the sorting table. 100% destemmed and 40% crushed. Grapes ferment in concrete tanks. Tempranillo, Garnacha and Viura are harvested at one and vatted in the same tank, followed by a 5 days cold maceration. The wine fermented with indigenous yeasts and daily smooth pump-overs. After 20 days of post-fermentative maceration, it is devatted directly to barrel for MLF. Ageing 14 months in barrels, 60% new French oak and 40% second-year American oak barrels.

TASTING NOTE

This beautiful, full-bodied red wine from Rioja Alta, envelopes your palate like a warm cashmere sweater. Silky smooth cherry, vanilla, plum, and blackberries glide across your palate with notes of black cherry, black currant, and leather envelope your sense of smell. Beautifully balanced and with a long, bold finish to remember this wine by.

FOOD MATCH

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

AWARDS

2017 Vintage

93 Points - *Wine Advocate, 2020*

93 Points - *Guia Penin, 2021*

95 Points - *Guia Proensa, 2021*

94 Points - *Tim Atkin, 2021*

ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	12 x 750 mL
Bottle Barcode	8436020261824
Case Weight	24.14 lbs
Case Barcode	28436020261750
Capsule Type	Polylaminate
Pallet Details	96 cases per pallet/ 8 layers