



C.V.N.E. Imperial Rioja Gran Reserva 2014



94 POINTS

“ No 2013 was produced, as it was a very challenging year in Haro. So, from the 2012 I tasted last time, we jumped to the 2014 Imperial Gran Reserva, an icon among classical Rioja. The grapes for this blend of 85% Tempranillo, 10% Graciano and 5% Mazuelo were picked during the first half of October at a low 13.5% alcohol and were fermented in small oak vats followed by malolactic in concrete and two years in barrel. The bottles are kept for at least 36 months before they are released. As the Imperial Reserva, the style of this wine has to be preserved (they can innovate in the new Asúa range). There is a developed and subtle nose reminiscent of petrol (is it mineral?), hints of iodine and sweet spices. The palate is powerful and still a little tannic, as the wine was released even earlier because they skipped one vintage. Serious, austere, faithful to its character. 50,000 bottles produced. It was bottled in January 2017.

- Luis Gutiérrez, October 2020



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