

N/V



91 POINTS

There is a clear step up from the Cune range to Imperial, starting with the 2011 Imperial Reserva. Cropped from a ripe vintage, it is the usual Tempranillo with some Graciano and a pinch of Mazuelo fermented in stainless steel and matured in oak barrels for two years. This is braver than the 2010, with more present tannins, still young and unevolved. It has the elements to develop more complexity with hints of spices and leather, fruit and American wood notes. The palate is medium-bodied, perhaps not as expressive and open as the 2010. One more year in bottle should do it good. 150,000 bottles produced.

- Luis Gutiérrez, April 2015

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