



CVNE IMPERIAL RIOJA GRAN RESERVA 2010

Area: Rioja

85% Tempranillo, 10% Graciano, 5% Mazuelo

Alcohol Level: 13.80%

Available sizes: 750ml



ADDITIONAL INFORMATION

Aging: In American and French oak barrels for 36 months, followed by 48 months in bottle

TASTING NOTES

It's very spicy and still slightly oaky, with ripe fruit without any excess; it is a serious, somehow Bordeaux-like, less-perfumed red. The palate shows that seriousness, with some dusty tannins and a dry finish. The texture is a little earthy, very good for food.

FOOD PAIRING

Roasted meat, lamb and cured cheeses

PRESS & AWARDS

Robert Parker: 94 Points

Wine Spectator: 92 Points

POINTS OF DISTINCTION

CVNE (Compañía Vinícola Del Norte de España) is one of the most renowned and historic bodegas in Spain. Founded in 1879 by the Real de Asua brothers – and now run by the 5th generation – the company has been an integral part of the Rioja's ascendance in the world of wine.