



SERNA IMPERIAL RESERVA DOC RIOJA 2010

Bodegas Escudero S.L, Rioja, Spain

LCBO # 19047 | 13.5% alc./vol. | \$32.95 | Release: 01-May-2021

"Supple, juicy, well-balanced, fully rounded. A lovely vintage and a great wine."

Score – 95p (Sarah Jane Evans, Decanter)

"A broad & generous mouthfeel, the tannic grip still persuasive, but acidity is wrapped around the black fruit core with subtle conviction."

Score – 95p (Simon Field, Decanter)

"Liquorice & dark fruit, compact, quite complex, framed by muscular tannins, underlying depth that unfurls in the glass, & really good length."

Score – 95p (Pierre Mansour, Decanter)

Terroir:

The Escudero family started making wine in 1852. It owns now 150 Ha of vineyards. The vines average 50 y.o., and some are >100 y.o. Most are located on the southern slope of Mount Yerga, ~800 m elevation, with poor and pebbly soils.

These old vines are grown using traditional methods without chemicals.

The vineyard location has a continental climate, with cold winters, warm, sunny summers and significant differences between daytime and night time temperatures.



Vinification:

Hand harvested at mid-October Tempranillo and the Garnacha and at the end of October through the first week of September the Mazuelo. Fermentation in stainless steel tanks. Macerated for ~10 days. Aged 14 months in American oak then over 8 years in the bottle.

Varieties: Tempranillo 70%, Garnacha 15%, Mazuelo 15%

Residual sugar: 4 g/L

Serving suggestion and food pairing: Decant well and serve at 16°C with red meat, stews and game. Perfect with Jamón serrano & Iberico.

Decanter 95p

