



EMINA

EMINA Reserva 2014

D.O. Ribera del Duero

EMINA Reserva only produces vintages that are suitable for the required quality and has limited production due to the meticulousness and care with which it is made.

Double selection of the grapes in the field and in the winery, with selective de-stemming. Fermentation and maceration in stainless steel tanks as well as malolactic fermentation partially in French Allier oak barrels.

Intense core of very bright cardinal colour with purple tones. Emina seeks to make the terroir the heart and soul of its wines, as such, Emina Reserva 2014 is an intense black fruit wine, although it has a fresh character with red fruits and earthy minerals, accompanied by soft spices and resinous tones to match the great depth of the soil from which it comes. Tones that are brought about in its 16 months of slow aging in lightly toasted barrels. A process chosen so as not to change the character of the wine. It subsequently rests for another 20 months in the bottle to help perfect its noble tannins, offering an intense, long and very elegant feel in the mouth.

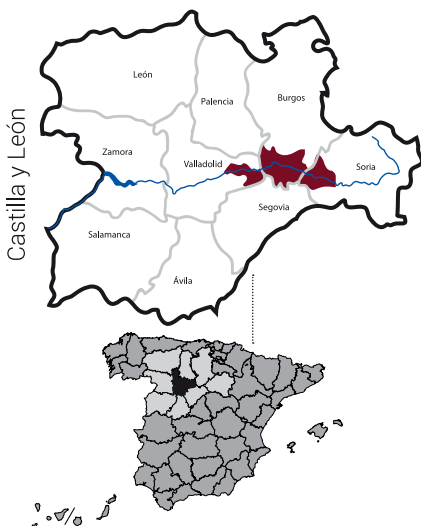
Awards and Scores

2014 Vintage

- 91 Points 'Vivir el Vino' 365 Wines A Year Guide 2019
- 90 Points 'El País' Wine Yearbook 2019
- 90 Restaurateur points The Best Spanish Wines

2013 Vintage

- 94 Points - Gourmet Guide 2018
- 92 Points Repsol Guide 2018
- 91 Points Wine & Spirits 2017
- 90 Points Restaurateurs' Guide 2017



BODEGA EMINA
Winemaker: Verónica Pareja
Technical Director: Alberto Guadarrama

2014 Vintage

A rainy and mild winter, followed by a sunny spring, with a lack of rain and drought-like conditions with the vineyard budding at the beginning of May with a normal year cycle. A subsequent dry and mild summer with no high temperatures delayed the vegetative cycle. A very slow and very balanced final ripening with a few rain showers. Harvest in mid-October

The vineyard

Made with grapes from south-facing limestone plots along the Douro River, its excellent loamy and clayey soil bed allows the necessary vegetative development for a reserve with an elegant and fresh profile, with the unique concentration characteristics of limestone.



Technical data

Bottle size 750ml

Source of the wine

Name of vineyard Valdelacasa, La Cabaña, El Horno, Valdebaniego
Town Valbuena de Duero
Surface 2.35 ha, 2.55 ha, 6.52 ha
Formation Trellises
Soil texture Loamy Limestone
Production process Traditional method for red wines
Altitude 860/850m, 760/750m, 820/870,
Yield/ha Limited to 5,500 Kg/ha
Direction Various
Slope gradient 13.5%, 7-9%, 5.4-15%,
Year of planting 2000,1997, 1996

Production

Variety 100% Tempranillo
Harvest September - October
First harvest 2003
Bottles produced 40,500
Fermentation 15 days in stainless steel tanks (26°C)
Aging 14 months in barrel and 22 months in bottle
Alcohol 14.5%
Acidity 5.10 g/l

Recommendations

Storage Fresh and dry place. Avoid sunlight.
Temperature Consume at 16-18°C

Bodega EMINA Ribera

The Emina Ribera winery was constructed in 2005 in Valbuena de Duero, within the prestigious area of the Golden Mile of the Ribera del Duero, which has places ideal for the birth of wines that make this Denomination of Origin worthy of the prestige it treasures. Viñas Rosas, La Cabaña, Valdelacasa, Hermano Diego, El Tomillar, El Horno, Valuenga, Los Apriscos, La Hinojera, Vermillion... are the names of the plots where the wines for this winery are produced, located in a building of great architectural acclaim with an aesthetic which integrates into the environment and the landscape, inspired by the Roman villas, whose interior activity revolves around a central atrium.

Bodega EMINA Ribera
Ctra San Bernardo s/n
Valbuena de Duero, Valladolid,
Spain

www.EMINA.es
EMINA@EMINA.es



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