



EMINA Crianza

D.O. Ribera del Duero

Fermentation and maceration in stainless steel tanks, as well as malolactic fermentation.

Moderate and considered aging over the course of 12 months in very lightly toasted French and American oak barrels so as not to affect the characteristics that the terroir lends to the wine.

Very bold cardinal colour with purple tones. On the nose it is intense, elegant and lively, with aromas of black acidic fruit from the cherry and raspberry range, between clean and clear tertiary touches from the aging of the wine, with fine wood, chocolate, liquorice, roasted coffee and a mineral background. In the mouth, its lively sweet tannin structure stands out, which, combined with a measure of acidity, gives the wine expressiveness and length. The same sensations persist on the nose, repeating the very clean and clear sensations of fine fruit, lightly roasted coffee and liquorice.

Awards and Scores

2017 Vintage

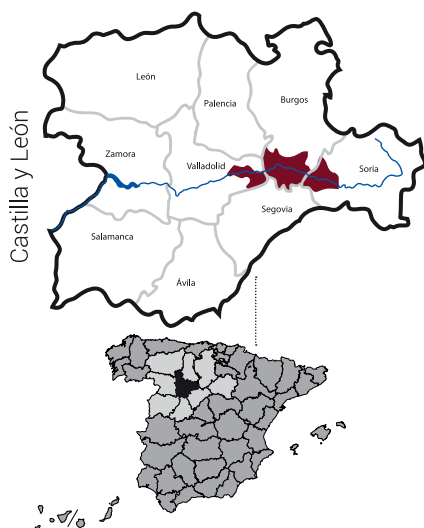
- Silver Medal Vinalies Internationales 2020

2016 Vintage

- 91 Points James Suckling 2019

2015 Vintage

- Vinalies Internationales Gold Medal
- Gold Medal Berlin Wine Trophy 2018
- Silver Award CINVE 2018
- Silver Medal Zarcillo 2018
- 92 Points Wine Enthusiast April 2019
- 91 Points 'El País' Wine Yearbook 2019
- 90 Points Wine & Spirits 2018



BODEGA EMINA

Winemaker: Verónica Pareja

Technical Director: Alberto Guadarrama

The vineyard

This wine comes from vineyards located near the Santa María de Valbuena Monastery, the location of the best vineyard plots on the Duero, and the place where the Cistercian monks selected the best plots for their vineyards back in the 13th century. The soil quality of these plots is excellent with abundant loam and clay which allow the necessary vegetative development for an elegant and fresh profile.



Technical data

Bottle size 750ml, 1500 ml

Source of the wine

Name of vineyard Los Apriscos, Viñas Rosas, El Almendro, La Hinojera y Valdebaniego Valbuena de Duero and Pesquera de Duero
Surface 25.20 ha
Formation Trellises
Soil texture Clayey loam to limey loam.
Production process Traditional method for red wines
Altitude 760-900 masl
Yield/ha Limited to 6,000 Kg/ha
Direction Various
Slope gradient 0-15%
Year of planting 1998

Production

Variety 100% Tempranillo
Harvest October
First harvest 2003
Bottles produced 150,000
Fermentation 15 days in stainless steel tanks (26°C)
Aging 12 months in barrel and 12 months in bottle
Alcohol 14.5%
Acidity 5.20g/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, Vermilion... 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

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