



EMINA espumoso Brut Nature

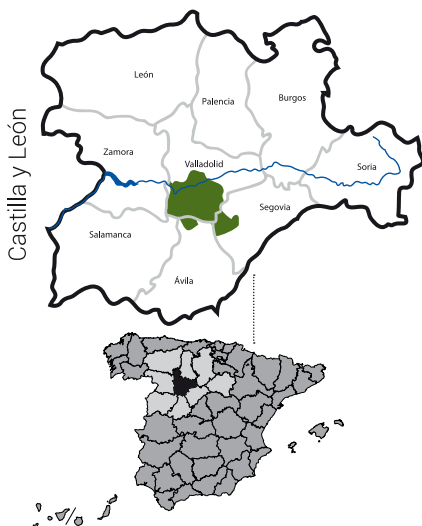
D.O. Rueda

We all like a glass of sparkling wine, it reminds us of celebration, of toasting with friends... Toasting with sparkling wine is always a cause for joy. This wine comes from the Las Marcas estate and has been carefully using the traditional champenoise method. An explosion of flavours combine with the bright golden bubbles to flood the palate with stories and memories.

A sparkling Verdejo, produced using the traditional champenoise method. Straw yellow in colour with lemon-green reflections and fine bubbles that form a continuous and dynamic stream, once on the surface a persistent crown is formed around the rim of the glass. the aromas of this wine are reminiscent of tropical fruits, citrus and yeast, with lactic tones accompanied by the aromas of fresh pastries. Fresh in the mouth, with a pleasant mid-palate and balanced acidity.

Awards and Scores

- 88 Points Peñín Guide 2018



BODEGA EMINA
Winemaker: Alberto Gomez
Technical Director: Felix Gonzalez

The vineyard

This wine is made with grapes from our Las Piedras estate, where the ripening and age of the vineyard already allows us to obtain a perfect and homogeneous production in poor sandy soils in the vicinity of the Pinares region. The proximity of the pine forests after which Pinares is named and the sand of the soil guarantee the freshness of an exclusive grape.



Technical data

Bottle size 750ml

Source of the wine

Name of vineyard Finca Las Piedras
Town Villalba de Adaja (Matapozuelos)
Surface 85.14 ha
Soil texture Loamy-sandy
Altitude 725
Yield/ha 9,000 kg/ha
Slope gradient 0-5%
Year of planting 2000/2011

Production

Variety Verdejo
Harvest September
First Harvest 2007
Bottle production 15,000
Fermentation 10-14 days in stainless steel tanks (16°C)
Aging 9 months in bottle
Alcohol 12 %
Acidity 5.58 g/l

Recommendations

Storage Fresh and dry place. Avoid sunlight
Temperature Consume at 6-8°C

Bodega EMINA Rueda

The origin of Emina's white wines is our own vineyard plots, on fresh and sandy alluvial soils, in the finest verdejo areas. From Medina del Campo we produce fresh and modern wines, where the expression of its elegant tropical fruit with aniseed varieties, combines perfectly with a measure of acidity, spicy aromas and soft toasted notes from the barrels the wine is aged in. The young whites of Emina are characterised by an elegant tropical fruit in combination with tones of fennel.

Bodega EMINA Rueda

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