



EMINA

EMINA Pasión

D.O. Ribera del Duero

Made from 100% Tempranillo grapes. Emina Passion symbolises the feeling that wine and the land that it comes from awakens in us. Its alcoholic and malolactic fermentation takes place in stainless steel tanks.

It is aged in American oak barrels, selected from Missouri forests, for a minimum of 4 months. A bright wine with a cherry red colour and purple edges. On the nose, cherries, blackberries, redcurrants and hints of liquorice appear and blend perfectly with toffee and the toasting of the wood. On the mouth it provides a very pleasant combination; smooth at the front of the mouth with lively tannins, across the palate the sensation of volume increases to leave a persistent and fresh finish.

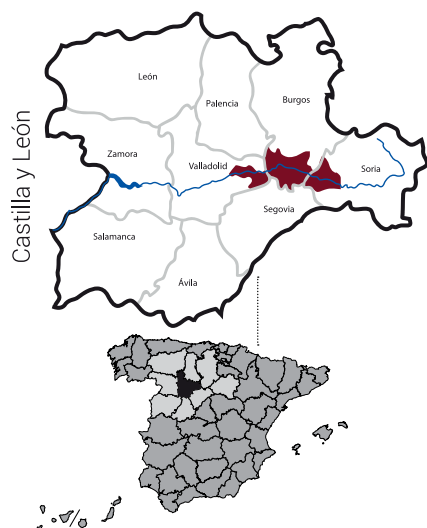
Awards and Scores

2016 Vintage

- 94 Points and Gold Medal World Wine Championship Tastings.com
- 93 Points 'El País' Wine Yearbook 2018

2015 Vintage

- 90 Points Repsol Guide 2018



BODEGA EMINA
Winemaker: Verónica Pareja
Technical Director: Alberto Guadarrama

The vineyard

Located in the heart of the Ribera del Duero Golden Mile are the plots of Viñas Rosas and Vermilión. Vineyards located near the Santa María de Valbuena Monastery, birthplace of the Ribera del Duero where the Cistercian monks reintroduced vine growing in the Middle Ages.



Technical data

Bottle size 750ml, 1500 ml

Source of the wine

Name of vineyard	Finca de Viñas Rosas, Escuernacabras and Vermilión
Town	Pesquera de Duero and Valbuena de Duero.
Surface	20.30ha
Formation	Trellises
Soil texture	Loamy-clayey, loamy-chalky and loamy-sandy
Production process	Traditional method for red wines
Altitude	750 to 900 m
Yield/ha	Limited to 6,500 Kg/ha
Direction	Various
Slope gradient	0-3%
Year of planting	1998

Production

Variety	100% Tempranillo
Harvest	October
First harvest	2005
Bottles produced	120,000
Fermentation	15 days in stainless steel tanks (26°C)
Aging	4 months in barrel and 4 months in bottle
Alcohol	14.0%
Acidity	5.20 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, Vermilion... These 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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