



EMINA Rosé

D.O. Cigales

This wine, which comes from plots of land belonging to the Cigales Denomination of Origin, is an excellent pale rosé that pairs perfectly with any moment.

It begins in the vineyard, a limestone plot in Quintanilla de Trigueros, in Valladolid, known as the Terrón Blanco. It is a trellis-planted vineyard at 855 meters above sea level, which favours the slow ripening of the grapes. This, together with an early harvest, maintains the freshness of the wine and contributes to its characteristic colour.

The delicate colour of EMINA Rosé is soft strawberry pink with bluish hues, clean and bright.

On the nose, as a result of the controlled fermentation of the mixture of red and white varieties from a cold and high limestone plot, unmistakable stone fruits come through, such as peach, as well as slight hints of blackberry between mineral and white flower tones.

It has an excellent balance between the fresh sensations of acidity and the aromas that gives complexity to the wine. Tones of stone fruit and a lively, elegant finish stand out.

Emina Rosé is the delicate awakening of the senses.

Awards and Scores

2018 Vintage

- Bacchus Gold Award 2019



BODEGA EMINA
Winemaker: Francisco Guerra
Technical Director: Felix Gonzalez

The vineyard

In Quintanilla de Trigueros is the Terrón Blanco, a vineyard from which all the different varieties of grapes used in Emina Rosé come. The soil of this vineyard is chalky and its limited production gives rise to this distinguished and elegant wine. This vineyard uses grapes from the Tempranillo, Cabernet Sauvignon, Merlot and Garnacha varieties among others...



Technical data

Bottle size 750ml

Source of the wine

Name of vineyard Terrón Blanco
Town Quintanilla de Trigueros
Surface 9 Ha.
Formation Trellises
Soil texture Loamy clay and limestone
Production process Clairet-style rosé, direct pressing
Altitude 855 m
Yield/ha 5,000 Kg/ha
Direction various
Slope gradient 0-15%
Year of planting 1993

Production

Variety Tempranillo, Verdejo, Garnacha, Merlot and Cabernet
Harvest September 2018
First harvest 2018
Bottles produced 30,000
Fermentation 10-14 days in stainless steel tanks (17°C)
Alcohol 13.5%
Acidity 6.20 g/l

Recommendations

Storage Fresh and dry place. Avoid sunlight.
Temperature Consume at 6-10°C

Bodega EMINA

Emina is the most modern in the Bodegas Familiares Matarromera line. It has two wineries, one in Ribera del Duero and another in Rueda, which allows the brand to have a great diversity in its types of wines: white, rosé, barrel-fermented white, sparkling and different reds. EMINA's philosophy adheres to the concepts of innovation and sustainability, for which the company has been awarded numerous times.

Bodega EMINA Ribera

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

www.EMINA.es
EMINA@EMINA.es



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