



# EMINA Verdejo

## D.O. Rueda

At Bodega Emina we have always been aware of the potential of our vineyards, so we wanted to incorporate something that would make our wines totally unique.

EMINA Verdejo is made from our own vineyards and the yeast used to ferment it has also been selected from our own fields. These yeasts come from the grape skins and are responsible for obtaining an unparalleled EMINA Verdejo.

EMINA Verdejo is a straw-yellow coloured monovarietal with greenish reflections, clean and very bright. On the nose, it is very intense, with aromas of passion fruit, grapefruit, pineapple or fennel. On the mouth it has an excellent structure. It has excellent length and balance between the fresh sensations of acidity with the elegant bitterness of the Verdejo variety and intense flavours of tropical fruits and lively citrus.

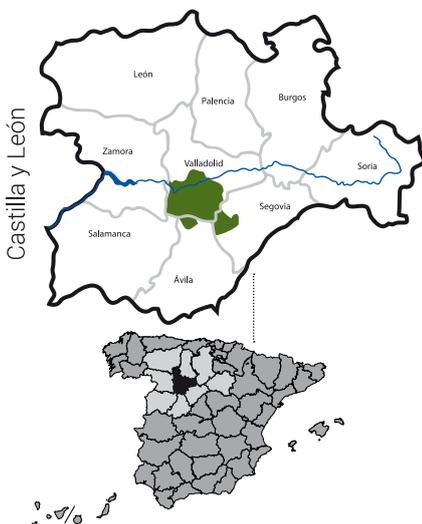
## Awards and Scores

### 2017 Vintage

- Bacchus Grand Gold Award 2018
- Bacchus Gold Award 2018

### 2016 Vintage

- Bacchus Gold Award 2017
- 93P Repsol Guide 2018
- Sarmiento Award 2017



# Vineyard

Las Marcas is one of our most important estates, located in Villalba de Adaja, in Valladolid. This estate is divided into several parts, the largest of which is planted with Verdejo grapes on trellises. This vineyard has a planting pattern of 4,000 vines per hectare and is located on the banks of the Adaja River, on sandy loam soil.

# Fermentation

The result of a long and careful research project, Emina Verdejo is the first wine from the winery that has been fermented with a native yeast, that is, from its own plots of land. The result of this fermentation process is a wine with greater organoleptic properties and a distinct touch of tropical fruits such as passion fruit, grapefruit or pineapple.

For the fermentation of EMINA Verdejo, the yeast named 'Schacaromyces Cerevisae EMINA' has been chosen. Thanks to this yeast, the consumer can taste an absolutely unique wine.



# Technical data

Bottle size 750ml

## The vineyard

Name of vineyard	Finca Las Marcas
Town	Villalba de Adaja (Matapozuelos)
Surface	85.14 ha
Soil texture	Loamy-sandy
Altitude	725
Yield/ha	8,000 kg/ha
Direction	West-East and South West-North West
Slope gradient	0-5%
Year of planting	2000

## Production

Variety	Verdejo
Harvest	September
First vintage	2005
Production process	Traditional method for white wines
Bottles produced	450,000
Fermentation	From our own yeast. 10-14 days in stainless steel tanks (16°C)
Aging	3 months on lees
Alcohol	13 %
Acidity	5.5 g/l

## Recommendations

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

# Bodega EMINA

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 varietals, 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.

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