



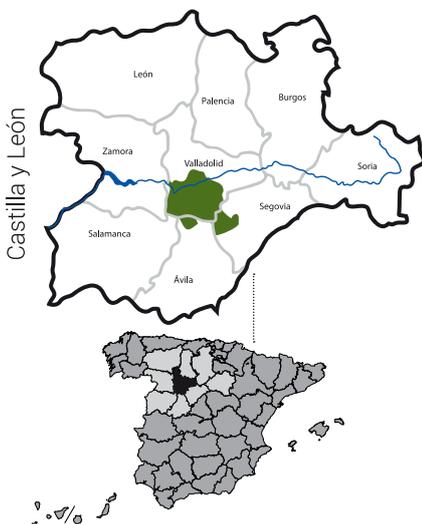
EMINA Verdejo sobre lías 2019

D.O. Rueda

Emina winery has always been committed with the potential and exclusivity of its vineyards. Emina Verdejo sobre lías Magnum is elaborated from own vineyards of Emina winery only using Verdejo grapes to respect the exclusivity of their terroir. The yeast used during the fermentation has been selected from these vineyards. Yeasts are extracted from grape skins and they are the reason why Emina Verdejo is an outstanding choice in this magnum format.

Emina Verdejo sobre lías Magnum has a tailored elaboration using fine lees to perform a great development and evolution in the magnum format in which wines have a different ageing that is slower than in other smaller formats. As a consequence, the wine has a style with more character and balance which is plenty of excellent nuances.

Emina Verdejo sobre lías Magnum has the authentic and characteristic pale straw yellow with greenish tones of Verdejo grapes. It is clean and bright. On the nose, the wine is very intense with stone fruits, soft and fresh pineapple with a background of fennel and grapefruit. After some evolution, some other mellow aromas will appear. On the palate, Emina Verdejo is well-structured with an elegant balance between the typical bitterness of Verdejo and the acidity. Intense apricot, soft tropical and citrus during the aftertaste



BODEGA EMINA
Winemaker: Alberto Gomez
Technical Director: Felix Gonzalez

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 sobre lías 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 1500 ml

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 6.200 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 228
Fermentation From our own yeast.
15-20 days in stainless steel tanks (18-20°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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