



EMINA Verdejo Fermented in Barrel 2017

D.O. Rueda

If subtlety were wine, it would bear the name of EMINA Verdejo fermented in barrel. This single-variety wine, 100% Verdejo, has rested for 7 months in new French oak barrels, which gives it the delicacy worthy of having grown and matured in front of the Castillo de la Mota, in Medina del Campo. This wine has powerful fruit on the nose, perfectly blended with the aging wood, a voluminous mouth and longevity in the bottle, preserving the characteristic touches of the Verdejo variety.

A straw-yellow barrel-fermented Verdejo with bright golden reflections. Aromas of tropical fruit that blend with aniseed and fine Verdejo forest aromas, with subtle aromas of its time spent in wood with elegant spices, lightly toasted bread, memories of fresh brioche-style pastries. Excellent balance in its texture with good and lively acidity, well accompanied by its ample volume.

Awards and Scores

2017 Vintage

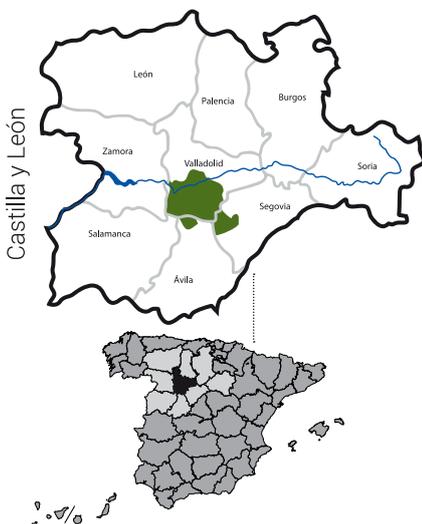
- 91 Points Peñín Guide 2020
- 90 Points Guñia Gourmets 2020

2016 Vintage

- 92 Points Peñín Guide 2018 and 2019
- 90 Points 'El País' Wine Yearbook 2019
- 90 Points ABC Wine Guide 2019

2015 Vintage

- 93 Points 'EL PAÍS' WINE YEARBOOK 2018
- 91 Points GOURMET GUIDE 2018



BODEGA EMINA
Winemaker: Alberto Gomez
Technical Director: Felix Gonzalez

2017 Vintage

A very mild and dry winter with a very dry very hot end to spring, but with significant frost at the beginning of budding. The summer then went on to be moderately hot and dry with no rain except at the end of the growing cycle. Early ripening due to the dryness, and moderate production, with harvest at the end of September, with very good aromatic ripening, good freshness and extraordinary grape quality

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 Valdestillas
Surface 9.22 ha
Soil texture Loamy Sandy
Altitude 720 masl
Yield/ha 6,500 kg/ha
Direction Northwest-Southeast
Slope gradient 0-10%
Year of planting 2006

Production

Variety 100% Verdejo
Harvest September
First Harvest 2014
Bottle production 12,000
Aging In new French oak barrels subsequent fermentation for 7 months in the same French barrel on fine lees, with subsequent bottling
Alcohol 13.5%
Acidity 5.6g/l

Recommendations

Storage Fresh and dry place. Avoid sunlight.
Temperature Drink at 10-12°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 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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