

EMINA ATIO 2011

D.O. RIBERA DEL DUERO



2011

Vintage classified as excellent in Ribera del Duero. Moderate winter with a short period of frosts and little rainfall. Mild spring, slightly rainy, warming up at the end. Mild and dry early summer turning extremely hot at the end with an acute drought. Harvesting began at the start of October, with good ripeness due to the high temperatures and healthy conditions stemming from the lack of rain.

Vineyard and Harvest

A wine of great character, this is Bodega Emina's signature wine. Produced using the Tempranillo variety from PAGO DEL HORNO (Valbuena de Duero), a notably chalky vineyard at a considerable height above sea level. Grapes subjected to twofold selection at harvesting, in both vineyard and bodega. Collection in 12 kg. boxes, ensuring the grapes reach the bodega in peak condition.

The wine

Aged in barrels of French oak from the Allier forest grown using the high mountain method. EMINA ATIO had new barrels on two occasions: for its 16 months of aging and a second two months before bottling. The 2005 vintage has great keeping potential.

An intense and profound, very dark cherry colour. Cardinal hues. Considerable depth. Clean and bright. Dense legs, very slow to fall. Possesses great aromatic intensity with expressive black fruit which gains intensity as it opens up. Creamy and tantalising spicy notes start to emerge alongside the fruit. Once it has opened up, smoky cocoa starts to appear as well as elegant and toasted notes that enclose everything. Subtle mineral and woody touches in the background. A bouquet that gains in exuberance and seductiveness over time. A fleshy wine with sweet tannin that fills the mouth and leaves a very elegant finish with tertiary reminders of its aging in oak.

Format 750 ml, 1500 ml, 3000 ml, 5000 ml

Origin of the wine

Name of the vineyard	Pago del Horno (Valbuena de Duero)
Surface area	6.52ha
Formation	trellised vineyard
Soil texture	loam-limestone soils
Production process	traditional for reds
Height	820-870m
Production/ha	3.000 Kg/ha
Orientation of the trellising	Norte-Sur
Incline	5.4-15%
Years planted	1996

Harvest and aging

Variety	100% Tempranillo
Harvest	from the 26th of September to the first week of October
First Harvest	2003
Bottles produced	2.500
Fermentation	Alcoholic fermentation in stainless steel tanks, maceration for 21 days. Malolactic fermentation in barrel.
Aging	18 months in barrels and 16 months in bottles

Analytical data

Alcohol	14.5%
Acidez Total	5.14g/l
pH	3.72
IC	14

Recommendations

Storage	Keep in a cool, dry place. Avoid sunlight.
Temperature	Drink at 16-18°C

Awards for previous vintages

- 92P Wine Enthusiast (ATIO 2010)
- 92P Wine spectator (ATIO 2010)
- Zarcillo de ORO 2009 (ATIO 2005)
- 92P Robert Parker 2011 (ATIO 2005)
- 93P Guía Repsol 2013 (ATIO 2005)
- 93P Anuario El País 2013 (ATIO 2005)
- 92P Guía Intervinos 2013 (ATIO 2005)
- 91P Stephen Tanzer 2013 (ATIO 2005)



Castilla y León



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