

EMINA CRIANZA 2014

D.O. RIBERA DEL DUERO



2014

Very good vintage in Ribera del Duero. The weather was decisive throughout the cycle of the vine. We start from an early and very hot spring after a summer of leveled by large temperature differences. A balanced fruit ripening is the result of the season.

The vineyard

Finca LOS APRISCOS, VIÑAS ROSAS, EL ALMENDRO, LA HINOJERA and VALDEBANIEGO. Vineyards situated in the environs of the Santa María de Valbuena monastery, birthplace of Ribera del Duero where Cistercian monks reintroduced vine-growing in the Middle Ages.

The wine

Vintage wine from selected Tempranillo grapes. Aged for 12 months in American oak from the forests of Missouri and French oak from the forests of Tronçais. After aging in barrels and bottling it will spend 12 more months aging and fine-tuning in bottles, putting the finishing touches to the tannins and completing the maturation of the bouquet.

Intense cherry colour with bright purplish hues. Highly complex on the nose with notes of blackberry and plum jelly. A toasted and nutmeg background is in evidence, with a subtle touch of India ink blending perfectly with the primary scents of the fruit. The taste is smooth but potent, spicy with mature and silky tannins, a fruity aftertaste and long finish.

Format 750ml

Origin of the wine

Name of the vineyard	Los Apriscos, Viñas Rosas, El Almendro, La Hinojera and Valdebaniego
District	Valbuena and Pesquera de Duero,
Surface area	1.32ha,
Formation	trellised vineyard
Soil texture	loam-clayey soils
Production process	traditional for reds
Height	755
Production/ha	limited to 5.000 Kg/ha
Orientation of the trellising	mixed
Incline	3-5%
Years planted	1998

Harvest and aging

Variety	100% Tempranillo
Harvest	October
First Harvest	2003
Bottles produced	220.000
Fermentation	21 days in stainless steel tanks (26°C)
Aging	12 months in barrels and 12 months in bottles

Analytical data

Alcohol	14%
Acidez Total	5.68g/l
pH	3.79
IC	12.5

Recommendations

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



Castilla y León



PRODUCER
Bodega EMINA, S.L. (2006)
Oenologist: Verónica Pareja
Elaboration: Bodega EMINA
D.O. Ribera del Duero - España

www.emina.es
emina@emina.es

Awards for previous vintages

- 90p Guía Repsol (Aging 2012)
- Gold medal Mundus vini 2016 (Aging 2012)
- Bacchus de ORO 2014 (Aging 2011)
- 91P International Wine Cellar 2014 (Aging 2011)
- 90P Wine enthusiast (Aging 2011)
- Plata C. Mundial Bruselas 2014 (Aging 2011)
- Zarcillo de ORO 2013 (Aging 2010)
- 91P Wine Spectator (Aging 2010)