

EMINA PASIÓN 2015

D.O. RIBERA DEL DUERO



2015

Soft and slightly rainy Winter, followed by an also soft Spring with moderate rainfall, and budding of the vine between the last week of April and the first of May, with the cycle of a normal year. Some rains in July and a very soft August with lower temperatures than the average, caused a slow phenolic maturation and delayed slightly the cycle. However, a very hot end of August and beginning of September, guaranteed an end of the cycle with excellent maturation. Harvest took place during the first three weeks of October.

The vineyard

Located right in the heart of Ribera del Duero's golden mile one finds the estates of Viñas Rosas and Vermilión. Vineyards situated in the environs of the Santa María de Valbuena monastery, birthplace of Ribera de Duero where Cistercian monks reintroduced vine-growing in the Middle Ages.

The wine

Made entirely with grapes of the Tempranillo variety. Emina Pasión represents the best way of enjoying our endeavours, a wine for sharing and dreaming with. It undergoes both alcoholic and malolactic fermentation, in stainless steel tanks. Aging takes place in American oak barrels, selected from the forests of Missouri, over a period of at least four months.

A wine with a bright, cherry-red colour and violet hues. The bouquet features cherries, blackberries, redcurrants and touches of liquorice blending perfectly with the roasted and toffee tones of the wood. The ensemble has a highly agreeable effect at the tasting phase; a smooth opening with sweet tannins, and as it passes through the mouth the sensation of body builds to a persistent and creamy finish.

Format 750ml, 1500ml

Origin of the wine

Name of the vineyard	Finca de Viñas Rosas, Vermilión
District	Pesquera de Duero
Surface area	29.30ha
Formation	trellised vineyard
Soil texture	clayey-limestone soils
Production process	traditional for reds
Height	905m
Production/ha	limited to 4.000 Kg/ha
Orientation of the trellising	mixed
Incline	1%
Years planted	1998

Harvest and aging

Variety	100% Tempranillo
Harvest	October
First Harvest	2005
Bottles produced	120.000
Fermentation	21 days in stainless steel tanks (26°C)
Aging	4 months in barrels at least and 6 months in bottles

Analytical data

Alcohol	14%
Acidez Total	5.07g/l
pH	3.78
IC	11.42

Recommendations

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

Awards for previous vintages

- 90P World Wine Championships 2015 (Pasión 2013)
- Available AIR EUROPA BUSINESS CLASS (Pasión 2013)
- 88P Guía Peñín 2014 (Pasión 2012)
- Plata AWC Vienna Wine Challenge (Pasión 2011)



Castilla y León



PRODUCER
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