

# EMINA RESERVA 2012

## D.O. RIBERA DEL DUERO

### 2012

Very good vintage in Ribera del Duero. Budding on the vines was accompanied by cool weather, giving way to copious rain and hot spells during May. The growing cycle was characterised by widespread summer drought, although the rain put in an appearance at two critical phases, namely the elongation of the shoots and the start of ripening. In the end the ripening of the berries took place uniformly, which allowed harvesting to get underway in the first week of September.

### The vineyard

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

This wine is only made when the vintage is excellent and then in limited quantities because of the meticulous care with which it is produced. The grapes go through a twofold selection process, both in the vineyard and in the bodega. The grapes are picked one by one, selecting only those of highest quality. Cask aging for 16 months in French oak; sourced from the Allier forests, where it is grown using the haute futaie or regular highland method. Once bottled, the wine rests for some months to complete the process of rounding off.

Vibrant cherry-red colour. Its deep colour is due to prolonged maceration with the skins. The bouquet is agreeable, very clean with intense scents of red and black fruits of the forest. Ripe cherry giving way to blackberry. Highly elegant spicy notes, from tobacco and cocoa to a clean leather and liquorice that is very subtle but very well integrated. With aeration rather tantalising lactic notes appear and notable complexity that is very well integrated. To be enjoyed at leisure. On the palate it is long, intense, full-bodied and potent but elegant. Sweet tannin that fills the mouth. The fruits of the forest return at the finish, with hints of red fruit, cherries in liqueur, giving way to the spicier element.

Format 750 ml



### Origin of the wine

|                               |  |
|-------------------------------|--|
| Name of the vineyard          | Valdelacasa, La Cabaña, El Horno, Valdebaniego (Valbuena de Duero) |
| Surface area                  | 2.35ha, 2.55ha, 6.52ha,  |
| Formation                     | trellised vineyard   |
| Soil texture                  | loam-limestone soils   |
| Production process            | traditional for reds   |
| Height                        | 860/850m, 760/750m, 820/870,                                       |
| Production/ha                 | Limited to 3.000 Kg/ha   |
| Orientation of the trellising | mixed  |
| Incline                       | 13.5%, 7-9%, 5.4-15%,  |
| Years planted                 | 2000,1997, 1996  |

### Harvest and aging

|                  |   |
|------------------|---|
| Variety          | 100% Tempranillo                              |
| Harvest          | September - October                           |
| First Harvest    | 2003  |
| Bottles produced | 6.500   |
| Fermentation     | 21 days in stainless steel tanks (26°C)       |
| Aging            | 16 months in barrels and 20 months in bottles |

### Analytical data

|              |         |
|--------------|---------|
| Alcohol      | 14,5%   |
| Acidez Total | 4.95g/l |
| pH           | 3.69    |
| IC           | 13.2    |

### Recommendations

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

### Awards

- Berliner Gold Wein Trophy (Reserva 2012)

### Awards for previous vintages

- Silver Medal Mundus Vini 2015 (Reserva 2010)
- Decanter de Plata 2015 (Reserva 2010)



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

www.emina.es  
emina@emina.es