



## Emina Emoción

### D.O. Ribera del Duero

#### Varieties

Tempranillo.

#### Type of Wine

Red wine aged for 16 months in French oak barrels.

#### Analytical Parameters

Alcohol: 14.5%, Acidity: 3.55 g/l, Residual sugar: 1.40 g/l

#### Winemaking

Emina Emoción is an author's wine, complex and elegant. A pure wine that blends tradition and modernity, made from selected grapes from the Valdebaniego area, specifically from vines located on the lower slopes of Ribera del Duero, chosen for the unique calcareous composition of their soils. A triple harvest allows only top-quality grapes to be selected, preserving the true aromas and flavours of the variety.

Emina combines traditional winemaking values with modern expertise. Fermentation and maceration take place in stainless steel tanks, followed by 16 months of ageing in French oak barrels and further bottle ageing to round out the tannins and deliver elegance, length and a lasting impression—much like emotions themselves.

#### Tasting Notes

Colour: Deep cardinal red with a very intense core, accented by purplish hues.

Nose: Aromas of ripe red fruit and spiced black fruit, with hints of cocoa free from lactonic notes. A complex wine, full of balanced nuances with subtle mineral undertones.

Palate: A wine with strong character, firm and well-defined tannins and great length, smooth and seamless thanks to its ageing. Its elegance and complexity are reminiscent of a reserva, yet with the relaxed, expressive touch typical of Bodega Emina wines.

#### Food Pairing

Emina Emoción is a powerful, structured wine that calls for dishes able to match its intensity. Grilled meats are an excellent choice. A perfect pairing is a grilled dry-aged beef steak, whose rich, meaty flavours complement the wine's tannins, while the smoky notes from the grill complete the harmony.

## Awards

- 94Pts Guía Gourmets
- 92Pts Vivir el Vino
- Medalla de plata Concurso Mundial de Bruselas