



## Emina Rosé Prestigio

### D.O. Cigales

#### Varieties

Tempranillo, Cabernet Sauvignon, Merlot, Verdejo, Viura and Garnacha.

#### Type of Wine

Modern-style rosé wine.

#### Analytical Parameters

Alcohol: 18.5%, Acidity: 3.55 g/l, Residual sugar: 1.40 g/l

#### Winemaking

Emina Rosé Prestigio is a premium pale rosé inspired by the style of Provençal rosés. It stands out for its attractive pale colour, good aromatic intensity, highly complex winemaking process and refined, delicate presentation. The bottle is screen-printed and finished with an elegant glass stopper. Every detail has been carefully considered, making Emina Rosé Prestigio an elegant gift and a wine to be truly enjoyed.

A rosé from the D.O. Cigales, Emina Rosé Prestigio comes from old bush vines over 70 years old. It is crafted from a blend of red and white grape varieties, each contributing its own character and nuances. Cold maceration allows minimal colour extraction, resulting in a unique pale rosé. The process concludes with two months of ageing on fine lees.

#### Tasting Notes

**Colour:** Beautiful pale strawberry hue of low intensity, with purplish edges, very clean, bright and glyceric.

**Nose:** Highly complex, enveloping, voluptuous and intense. Aromas of forest fruits such as redcurrant and blackberry, alongside herbaceous and balsamic notes of thyme and lavender, with subtle mineral nuances.

**Palate:** A rosé with restrained volume, the result of prolonged cold maceration, light, elegant and enticing.

#### Food Pairing

Emina Rosé Prestigio pairs perfectly with exotic cuisines such as Thai, Japanese and Chinese dishes. It is also an excellent match for cheeses, fish and salads. An exceptional wine to enjoy the moment, as drinking it is an experience in itself.



## Awards

- 93 Pts Guía Vivir el Vino
- 90 Pts Guía Peñín
- Mejor Vino Rosado del Año – Women Wine Awards