



Emina Verdejo

D.O. Rueda

Varieties

100% Verdejo.

Type of Wine

White wine aged on lees.

Analytical Parameters

Alcohol: 13 %, Acidity: 3.55 g/l, Residual Sugar: 1.40 g/l

Winemaking

Emina Verdejo is the result of a research project using native yeast from the estate for fermentation. This gives the wine unique organoleptic qualities and elegant notes of tropical fruits such as pineapple and passion fruit.

Fermentation is carried out with the yeast "Saccharomyces Cerevisiae EMINA" from the estate's Las Marcas vineyard in Villalba de Adaja, Valladolid. The vineyard is planted in espalier with 5,000 vines per hectare, located along the Adaja River.

The wine is aged on fine lees, allowing slow, complex evolution, bringing style, character, and balance.

Tasting Notes

Color: Straw yellow with green reflections, clear and bright.

Nose: Strawberry, stone fruit, fresh pineapple, with hints of fennel and grapefruit.

Palate: Structured, long finish, balancing fresh acidity with the elegant bitterness of Verdejo. Notes of apricot, gentle tropical fruits, and lively citrus.

Food Pairing

Perfect for informal dinners with friends and assorted pokés. Pairs particularly well with fatty fish such as salmon or tuna, where the wine's fruity and citrus flavors complement the fresh ingredients.

Awards

- 91 Pts Guia Gourmets
- Gran Baco de Oro
- Bacchus de Oro