



EMINA Atio 2014

D.O. Ribera del Duero

EMINA Atio is only produced in the years when the grape and the vintage reach the quality and balance required by EMINA. The differentiation and quality of Atio, is due to the uniqueness of the extremely chalky terroir and the climatic conditions which include lots of sunshine, giving the wine an elegant concentration of earthiness and fine notes of black acidic fruit, accompanied by measured aging in very lightly toasted French Allier oak barrels, which venerate the characteristics of the wine.

Very high core of intensely purple colour in its early stages. Acidic black fruit with tones of India ink, fine spices, fine woods, lightly toasted bread and black cocoa with toffee touches. On the nose, it grows in exuberance and seduction over time. Well structured in the mouth with noble and sweet tannins leaving an elegant persistence and balance.

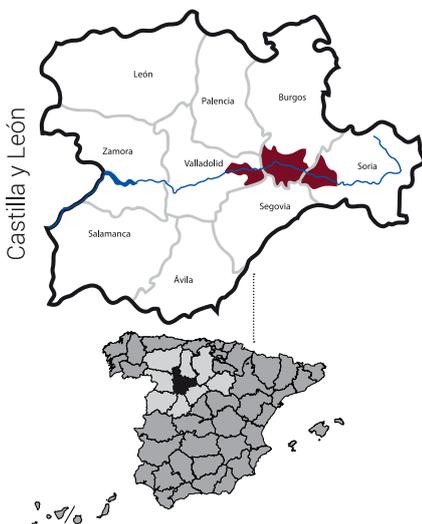
Awards and Scores

2014 Vintage

- 94 Points Cellar Selection Wine Enthusiast April 2019
- 92 Points 'Vivir el Vino' 365 Wines A Year Guide 2019
- 91 Points 'El País' Wine Yearbook 2018
- 91 Points Peñín Guide 2020
- 91 Points 'Vivir el Vino' 365 Wines A Year Guide 2020
- 90 Points James Suckling 2018

2012 Vintage

- 93 Points Repsol Guide 2018
- 93 Points Wine Enthusiast



2014 Vintage

A rainy and mild winter. Followed by a subsequent hot spring, with no rainfall, that is somewhat drought-like, with budding during the first week of May, and a medium to long season. Then a dry and mild summer, with no high temperatures, which extends the ripening time. Finally at the end of the very slow but very balanced ripening process, the plot is harvested during the second week of October.

Vineyard

A highly expressive wine, it is the estate and signature wine of Bodega Emina. Made from Tempranillo grapes from the El Horno vineyard in Valbuena de Duero, a very high altitude limestone plot with excellent sunshine, located in a south-facing quasi-páramo in the Duero Valley, in an area of terraces that hold the remains of old traditional vineyards.



Technical data

Bottle size 750ml

Source of the wine

Name of vineyard Pago del Horno
Town Valbuena de Duero
Surface 6.52 ha
Formation Trellises
Soil texture Sandy limey
Production process Traditional method for red wines
Altitude 870 m
Yield/ha 4,000 Kg/ha
Direction North-South
Slope gradient 0-15%
Year of planting 1996

Production

Variety 100% Tempranillo
Harvest October
First harvest 2003
Bottles produced 12,500
Fermentation Alcoholic fermentation in stainless steel tanks and 21-day maceration. Malolactic fermentation in barrel.
Aging Delicately aged in French barrels and subsequent perfecting in the bottle
Alcohol 14.5%
Acidity 5.10 g/l

Recommendations

Storage Fresh and dry place.
Avoid sunlight.
Temperature Consume at 16-18°C

Bodega EMINA Ribera

The Emina Ribera winery was constructed in 2005 in Valbuena de Duero, within the prestigious area of the Golden Mile of the Ribera del Duero, which has places ideal for the birth of wines that make this Denomination of Origin worthy of the prestige it treasures. Viñas Rosas, La Cabaña, Valdelacasa, Hermano Diego, El Tomillar, El Horno, Valuenga, Los Apriscos, La Hinojera, Vermilion... are the names of the plots where the wines for this winery are produced, located in a building of great architectural acclaim with an aesthetic which integrates into the environment and the landscape, inspired by the Roman villas, whose interior activity revolves around a central atrium.

Bodega EMINA Ribera

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