



EMINASIN ROSE

- 1.-**Company:** ABROBIOTEC, S.L.
- 2.-**Brand Name:** Emina Sin Rosado
- 3.-**Company Address:** Santa María 36. Olivares de Duero (Valladolid). 47359, Spain.
- 4.-**Grape Varieties:** Tempranillo 80%, Verdejo 20%
- 5.-**Soil:** layers of clay, sand and limestone.
- 6.-**Alcohol:** 0'5%.
- 7.- **Climate:** Mixture of Mediterranean and Continental and low rain fall.
- 8.-**Average Age of vineyards:** 20 years.
- 9.-**Type of harvest:** Mechanical.
- 10.-**Type of elaboration:** White wine elaboration with static maceration. Dealcoholisation through a Spinning Cone Column system and a final organoleptic reconstruction
- 11.- **Temperature of Fermentation:** 16° C.
- 12.-**Types of Barrels:** No barrels.
- 13.-**Malolactic Fermentation:** No.
- 14.-**Aging:** No aging.
- 15.- **Temperature of consumption:** 8°C.
- 16.-**Food pairing:** Snacks, white and blue fish, seafood and meat
- 17.-**Tasting:**
Visual Phase: half cherry red, clean and bright, and purple edging

On the nose: Wide range of fruity aromas: strawberries, peaches, blackberries and pineapple, flowers with hints of fennel.

On the palate: Very well balanced with a slight fresh acidity. Intense structure and long lingering finish