



EMINA SIN RED

- 1.-**Company:** AbroBiotec, S.L.
- 2.-**Brand Name:** EminaSin Tempranillo.
- 3.-**Company Address:** Santa María 36. Olivares de Duero (Valladolid), 47359. Spain.
- 4.-**Grape Varieties:** Tempranillo 100%.
- 5.-**Soils:** 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:** Manual in 20 kg box
- 10.-**Type of elaboration:** Traditional Red wine making, with a medium maceration. Dealcoholisation through a Spinning Cone Column system and a final organoleptic reconstruction
- 11.- **Temperature of Fermentation:** 26° C.
- 12.-**Type of barrels:** no barrels
- 13.-**Malolactic fermentation:** In iron vats.
- 14.-**Aging:** no barrels.
- 15.-**Temperature of Consumption:** 7-10 °C.
- 16.-**Food pairing:** Snacks, blue fish, red meat and poultry.
- 17.-**Tasting:**
Visual Phase: Red and purple cardinals, clean and bright.

On the nose: It is elegant, with aromas of red fruits like cherry and strawberry, among tertiary touches from the upbringing of wine, stressing licorice, coffee, vanilla, roasted and tobacco.

On the palate: Elegant and velvety, with a nice sweet tannins skeleton either in conjunction with a measured acidity. Very complex, where ripe fruit, coffee, licorice, leather, wood and roasted are present.