

é
emevé
vinos



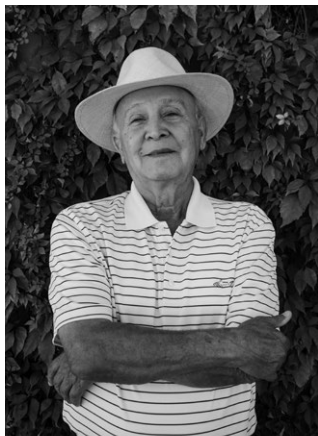
VALLE DE GUADALUPE, ENSENADA, BAJA CALIFORNIA, MÉXICO



Emevé Vineyard

The history of Emevé stems from the concern of Mr. Mario Villarreal, a businessman, whose passion for the countryside, vineyards and wine led him to venture into the world of viticulture.

In 2004, Don Mario started planting vines; his first wine production arrived in 2006, which he shared and enjoyed only with family and friends. In 2008, seeing the quality and success of his wine, Mr. Villarreal decided to commercialize the winery's product, starting with the creation of the Emevé brand, which has its origin in his initials, instead of MV, the wine brand is written faithfully to how it is pronounced, remaining as Emevé.





Emevé Wines

Emevé started its production with grapes such as Cabernet Sauvignon, Shiraz, Cabernet Franc, and Merlot. Over time the use of Malbec and Chardonnay grapes was adopted, favoring the production of a variety of excellent quality wines that you can taste on their Valle de Guadalupe's modern boutique, while enjoying a beautiful countryside view of more than 18 hectares.

WWW.VINICOLAEMEVE.COM



Cabernet Sauvignon

Cabernet Sauvignon is a dry red wine with a fruity accent of plums, blueberries, raspberries, blackberries, and a subtle note of herbal flavor. Its flavor is strong, with a particular acidity. It has a great body and a deep color with blue or violet tones.

"It can be aged in French or American oak barrels. Its alcohol level ranges from medium to high. It is an excellent companion to pasta, stews, stews with a strong flavor, and grilled meats."

Aged in French and American oak barrels. This intense red wine presents a variety of red fruits such as strawberry, raspberry, some cocoa, and spices. It is a wine with a good body, acidity, and soft tannins.

Alcohol by volume: 13.9%
Content: 750 ml



Shiraz

Shiraz is a robust wine with an intense red color with violet tones; its flavor varies depending on the cultivation and the barrel in which its aged, but it often tends to be fruity, with an aroma of wild fruits, such as blackberries, plums, and a spicy point. If it is grown in hot climates, it tends to have notes of mocha or chocolate.

"Shiraz is perfect to accompany very spicy dishes, such as pasta, lamb, Mexican food, and some mature cheeses."

Aged in French and American barrels. Shiraz is a wine of an intense red, and it has fruity notes that remind us of raspberry and currant aromas. When in mouth, it has a round taste, with good acidity and persistence.

Alcohol by volume: 13.9%
Content: 750 ml



Malbec

Malbec is a full-bodied wine, balanced in acidity and alcohol. It has a flavor of plum, cherries, chocolate, nuts, vanilla, and notes of grass. If it is aged in the bottle, notes of tobacco, pepper, cinnamon, or leather can be perceived. It is fruity when young and with touches of wood when it has been in barrels for 8 to 10 months.

"It is an excellent wine to complement dishes prepared with red meats, pasta with tomato sauce, cheeses, and barbecue."

Aged in French and American barrels. This red wine has fruity notes that remind us of raspberry and currant aromas. In the mouth, it has a round taste with good acidity and persistence.

Emevé is one of the few wineries in the Guadalupe Valley that handles single varietal wines, including this one, which is 100% Malbec and only uses new barrels, never second-use. This wine has been awarded several gold medals.

Alcohol by volume: 13.9%
Content: 750 ml



Chardonnay

Chardonnay is an elegant wine; it has a characteristic straw color with green reflections. In a cold climate, a young Chardonnay reminds us of green apple, lemon, pear, and grapefruit. In a tropical environment, it has notes of pineapple, melon, banana, mango, and reminiscences of spices or caramel, as well as vanilla, honey, and butter when it has been in oak. Its flavor is mainly acidic with citric notes, although it can vary if it is a young or old wine.

"It exquisitely accompanies seafood, white meats, vegetarian dishes, pasta, roast chicken, and spicy food."

This wine is aged in Hungarian Bocoy barrels. Chardonnay evokes tropical aromas covered by notes of toast and dried fruits such as almonds, cashews, and white chocolate.

Alcohol by volume: 12.8%
Content: 750 ml



Armonía de Tintos

This elegant ruby-red wine is warm, well balanced, and leaves a pleasant and long-lasting taste in the mouth. Its sensual vanilla and roasted aroma come from French oak barrels in which it rests for eight months until it reaches its point of aging.

Armonía de Tintos, as its name implies, is the result of the coupage of different varieties of Merlot, Cabernet Sauvignon, Shiraz, and Cabernet Franc. It is a very accessible wine to all palates and is widely accepted by connoisseurs of excellent wines.

This wine pairs perfectly with all sorts of cheeses and dishes with strong sauces.

Aged in French oak barrels, Armonía de Tintos is a combination of Merlot, Cabernet Sauvignon, Shiraz, and Cabernet Franc. It has a sensual, deep, and complex aroma where rich vanilla fragrances stand out—this wine pairs best with cheeses and dishes with strong sauces.

Alcohol by volume: 13.9%
Content: 750 ml



Los Nietos

This wine is the result of a mixture of Cabernet Franc, Merlot, and Cabernet Sauvignon. Sometimes, it can contain Malbec or Petit Verdot; however, there is always one grape that predominates over the others, and the rest is only to compensate.

Los Nietos has been awarded a gold medal for six consecutive years, making it a favorite and the house's most awarded wine. It is an excellent option to accompany cuts of red meat.

Los Nietos is aged in French and American oak barrels. This deep red wine is the result of a blend of Cabernet Sauvignon, Merlot, and Cabernet Franc grapes. Its red and floral fruits stand out, as well as notes of tobacco and coffee. This wine has elegant tannins with good acidity and persistence.

Alcohol by volume: 13.9%
Content: 750 ml



Isabella

Isabella is Emevé's new wine; it is bright, fresh, and has a constant touch of acidity on the palate. The smell with citrus bits of green apple and guava provides a touch of floral aroma to the Viognier.

It was created by mixing Chardonnay Sauvignon Blanc and Viognier. This wine does not have a barrel; it only passes through a stainless steel tank. Isabella is excellent to accompany seafood.

Isabella is a clean wine without a barrel, it has a unique brilliance, a prolonged acidity, and an outstanding persistence and freshness in the mouth. This wine has some citric notes of green apple, guava, and a hint of floral aromas courtesy of the Viognier.

Alcohol by volume: 12.8%
Content: 750 ml



Cabernet Rosé

It is a fresh, cheerful, and bright wine. It is light in the mouth with very balanced acidity and a wide variety of fruity aromas such as strawberry, raspberry, cherry, and pomegranate.

At sight, it has a salmon color, clean, transparent, and with excellent brilliance.

It can be paired with manchego cheese, olives of different types, fresh cheese pasta, white meats, sardines, or seared salmon.

Alcohol by volume: 11.9%
Content: 750 ml



Emevé Boutique

We invite you to Valle de Guadalupe to taste the pleasant experience that Emevé Boutique offers. Whether you come with a large group of friends, family, or as a couple, our staff will provide you with the best attention to make you and your companions feel like guests of honor from the moment you arrive.

Emevé offers packages that include everything from the most awarded wines to the house reserves. Although it is not necessary to announce your visit, we suggest you book in advance if your party is up to 8 people or more to provide you with a better experience.

WWW.VINICOLAEMEVE.COM



Wine Tourism

For those who like the countryside, want to get rid of city stress and have a country day in the company of family, friends or as a couple; Valle de Guadalupe is the ideal place.

"El Valle" as the locals call it, is located 30 kilometers from the Ensenada municipality and covers around 10,000 hectares, in which 90% of Mexican wine is produced.

In addition to its excellent wine and gastronomy, if you explore Valle de Guadalupe, you will find natural treasures such as streams, hot springs, waterfalls, some vestiges of missions and even cave paintings.

We also put at your disposal our VIP Lounge, a completely private space for special tastings of our wines. If your group is larger than 12 people, we highly recommend this option, all the tastings are directed by Brenda Martínez, the house sommelier or by Winemaker Daniel Lonnberg.

Contact us or write to us at (646) 688 1012 for more information.



General Aspects

Emevé has two plantation frames, one of 3m. between streets x 1m. between plants, which gives a total of 3,333 plants per hectare, and another of 2.5m. between streets x 1m. between plants, which offers a total of 4,000 plants per hectare; yields are 8 to 10 tons per hectare.

Emevé's soil is loamy-clayey, has good quality water, and a low salt content, which makes it ideal for winemaking. The type of vineyard conduction is unilateral or with a trellis pole with two loose wires to guide the foliage vertically.

Inside the vineyard, you will find the winery, the boutique, the house, and an orchard of orange, lemon, almond, fig, peach, nectarine, plum, etc.

This is how a family country house became a successful company dedicated to the production of wines of the best quality.



Emevé Cellar

Currently, the vineyard has a total area of 18 hectares of fields with different varieties of grapes. To achieve the right flavor and aroma in each wine, Emevé stores its wines in oak barrels of Hungarian, French and American origin. It is essential to mention that, although these barrels are imported, they are only used once, and replaced by new ones each harvest.



Daniel Lonnerberg

EMEVE OENOLOGIST

Daniel comes from a family of doctors and lawyers. From an early age, he showed interest in wine, as his parents used to organize reunions in which good wine could never be missed.

In 2013 he began advising Vinícola Emevé, being responsible for all its wine lines. He created a new white wine called Isabella, a blend of Chardonnay, Sauvignon Blanc, and Viognier.

His idea is to produce quality boutique wines that are not very complex, where fruit flavors are manifested, with a round consistency in the mouth, and pleasant taste.



Brenda Martínez

SOMMELIER

Brenda is originally from Fresnillo, Zacatecas; she first came to Valle de Guadalupe in 2009, and she was immediately attracted to its people and its culture.

Brenda decided to stay in Valle when she realized the quality of the wines and gastronomy of the area and the high growth and popularity that the area began to acquire.