



TASTING NOTES

Cava Emendis Brut has a pale aspect with gold and emerald nuances and exhibits a delicate string of fine bubbles with a homogenous corona.

It has a primary nose of soft woody tones with citrus notes, 'memories' of bay-leaf and a lingering finish of sweet orange. To the palate presents a fine acidity with soft bubbles of good duration.

In the mouth it is rounded and elegant exhibiting velvety memories of sweet fruits and leaving a light aftertaste of raw almond.

ACCOMPANIMENTS

It is a cava ideal to accompany oily fish, meat dishes; fresh pastas; all varieties of mushrooms; sausage and escargots.

VINEYARDS

100% from Emendis Estate.

PRODUCTION

On our own estates and given a long second fermentation at low temperature and in silence on the racks.

Xarel-lo gives the body and structure necessary to stand the test of time.

Macabeo gives elegance, finesse and the delicate bitter notes with aromas of sweet white fruit.

Parellada completes the blend with a light refreshing citric acidity.

Alcohol: 11,50 %
Total acidity: 4,5 ATS
Residual sugar: 9 g/l



Xarel-lo
Macabeo
Parellada



14 months in the bottle



serving temperature:
6-8°C

