

GRAN RESERVA

BRUT NATURE

TASTING NOTE

Emendis Gran Reserva Brut Nature Cava presents a well-coloured topping with gold and green hues with ample beads of bubbles producing a fine mousse.

To the nose there appear first aromas of preserves, toasty with notes of undergrowth.

To taste it exhibits a steady flow of fine bubbles. The passage through the mouth is clean and elegant with citrous touches, and fresh fruits with certain dried fruits.

The finish is creamy with an interesting bitter tang.


ACCOMPANIMENTS


This is an excellent Cava to serve with white meats; baked dishes and filets.


Ideal to accompany Gilt-head bream, Sea-bass and salt-fish.

VINEYARDS

100% from Emendis Estate.

 Xarel-lo, Macabeo Parellada
Chardonnay
Pinot Noir

 30 months on its lees

 serve between 6° - 8° C

PRODUCTION

Emendis Gran Reserva Brut Nature Cava is produced with the same tender care as the white varieties of our Estate: harvesting from open fields caring for the crop and with a second slow fermentation at low temperature for 30 months on its lees.

Xarel-lo brings the body and structure needed to tolerate the passage of time.

Macabeo offers elegance, finesse and delicate bitter notes with soft white-fruit aromas.

Parellada carries with it the light citric acidity that is so refreshing.

Chardonnay caps this proud, complex harvest with its own personality and creamy taste.

Alcohol: 11.5%
Total Acidity: 4.5 ATS
Residual sugars: 2 g/l

