



TASTING NOTES

Cava Emendis Brut Rosé, has an agreeable cherry colour with nuances of bright salmon; it has a fine bright stream of bubbles forming a true corona. The nose is rich with aromas of wild fruits and redcurrant. It hints at a light, reduced maturation producing a great elegance.

On the palate it begins as slightly piquant with spicy notes. The fine and enduring bubbles are well accompanied by a balanced acidity. It leaves a toasty memory and a generous, sweet finish.

ACCOMPANIMENTS

A cava ideal to accompany all kinds of aperitifs and canapé. Delicious with salmon, seafood and sushi and recommended with all types of pastries especially fruit pastries.

VINEYARDS

100% from Emendis Estate.

PRODUCTION

Cava Emendis Brut Rosé has been produced exclusively with Pinot Noir variety. The selected grapes undergo a maceration of 8 hours in order to extract the maximum flavour and colour from the skins.

The second slow and careful fermentation, which takes place 10 metres underground in the cellars, ensures a perfect ageing on the racks.

Alcohol: 11,50 %
Total acidity: 4.6 ATS
Residual sugar: 7 g/l



Pinot noir



14 months in the bottle



serving temperature: 6-8°C

