

EMeNDIS
estate wines and cavas

Duet Varietal


PRODUCTION


All the harvesting is done by hand into boxes (20 kilos), which are then maintained at 5°C to conserve their varietal aromas to the maximum. A second selection is carried out to select the highest quality grapes.

With red wines we make the maximum colour extraction. For this it is essential to harvest the grapes at the time of maximum phenolactic ripeness, process it at low temperature; completely destalk them and leave them to macerate in troncoconic tanks before their final maturation in French and American oak barrels.

VINEYARDS

100% from Emendis Estate.

 Merlot
Cabernet Franc

 serve at 16°C

Vineyards: Simple clay soils with low levels of organic materials.

Average vineyard maturity: 20 years.

Plant spacing: 2.5 x 1m.

Rootstock: American SO4.

Support system: Royat, with short pruning.

Rainfall: 336.2 mm

Altitude: 300m

Vineyard orientation: South and West

Aging: 3 months and 20 days in new oak barrels.

