

# EMENDIS



## D.O. Overview :

**Under Vine** : 15,200 ha (37,560 ac)

**Vineyard Elevation Range** : 500-900 m  
(1,640-2,952 ft)

**Climate** : Mediterranean with hot, dry microclimates

**Soil Types** : Sandy limestone and clay

**Primary Red** : Tempranillo, Samsó, Cabernet Sauvignon, Garnacha Tinta, Cariñena, Monastrell, Merlot

**Primary White** : Xarel·lo, Chardonnay, Subirat, Parellada, Macabeo

## ORIGIN

D.O. Cava | Penedès, Spain

## DESIGNATION

'Gran Reserva' Cava Brut Nature

## VARIETIES

50% Xarel·lo, 20% Macabeo, 20% Parellada, 10% Chardonnay

## VINEYARD

50 estate acres in clay-based soil. The high magnesium content supports the acidity at the core of these wines.

## ALCOHOL

11.5%

## PROCESS

Harvested fruit is chilled quickly and pressed in an effort to avoid oxidation. Second fermentation occurs in bottle in the cool subterranean caves. Aged for 30 months before disgorgement. Dosed to 2 g/L residual sugar.

## TASTING

In addition to Xarel·lo's structure, Macabeo's finesse, and Parellada's acidity, the Gran Reserva incorporates Chardonnay's full-bodied richness. After two and a half years on lees, the color is a bold gold with hints of youthful green and ample bubbles produce a fine mousse. Aromas of apricot preserves on toast and mineral carry over to the palate. Bitterness and creaminess are well balanced on the finish.

## WINERY

An ancient Cava producing gem along the Catalan coast, the Emendis Estate dates back over 800 years; Champagne vigneron settled in the Pyrenees in an effort to stay ahead of the phylloxera blight moving through France. The name Emendis pays tribute to the pioneering woman who founded the estate and farmed its first vineyards centuries ago.