

# 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

Brut Rosé

## VARIETIES

100% Pinot Noir

## 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 macerates for 8 hours to achieved desired extraction of color and flavor from the skins. Second fermentation occurs in bottle in the cool subterranean caves. Aged for a minimum of 14 months before disgorgement. Dosed to 7 g/L residual sugar.

## TASTING

Pinot Noir, with its natural elegance and high acidity, adapts beautifully to rosé production. Red cherry color is accented with pink salmon tones and persistent bubbles. Aromas are rich with wild raspberries and currants. Subtle toast and spice notes give way to a generous fruity 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.