

EMENDIS



D.O. Overview :

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

Vineyard Elevation Range : 500-900 m
(1,640-2,992 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

'Vintage' Brut Cava

VARIETIES

50% Xarel·lo, 25% Macabeo, 25% Parellada

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 14 months before disgorgement. Dosed to 9 g/L residual sugar.

TASTING

In this traditional Brut, Xarel·lo offers the foundational structure for aging, Macabeo lends elegance with delicate bitter notes, and Parellada connects the elements with its refreshing, citric acidity. Exhibits a pale-gold aspect, fine bubbles, and a nose of citrus and soft, woody notes. The palate is round and elegant with sweet fruit and raw almonds.

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.