

# EMeNDIS



'Vintage' Brut Cava  
D.O. Cava  
Penedès, Spain

*"50% Xarel-lo, 25% Macabeo, 25% Parellada. 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."*

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SAWM Imports, Richmond Virginia

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'Brut Rosé' Pinot Noir  
D.O. Cava  
Penedès, Spain

*"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. Second fermentation occurs in bottle in the cool subterranean caves. Aged for a minimum of 14 months before disgorgement."*

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'IMUM' Brut Nature Reserva  
D.O. Cava  
Penedès, Spain

*"The IMUM Brut Nature is bright golden with hues of green apple. Citrus and spring florals meld with the yeasty aromas of fresh baked bread. The bubbles are very delicate and integrated. Well-tuned acidity and light bitterness add to the overall strength and body of this wine. The finish is noteworthy as it lingers with hints of white grapefruit. Second fermentation occurs in bottle in the cool subterranean caves. Aged for 18 months before disgorgement."*

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'Gran Reserva' Cava Brut Nature  
D.O. Cava  
Penedès, Spain

*"50% Xarel-lo, 20% Macabeo, 20% Parellada, 10% Chardonnay. 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. Aged for 30 months before disgorgement."*

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'La Barraca' Brut Cava  
D.O. Cava  
Penedès, Spain

*"100% Xarel-lo. Bright, yellow straw in color with fine bubbles and a energetic crown. Offers aromatic intensity with profound anise notes accompanied by thyme and nutmeg. A core of citrus and bitter orange reveal complex smoky notes and hints of caramel and coconut. Opens with sweet fruit on the palate and unfolds through a long, persistent finish developed from time spent maturing on lees."*

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