Wijnfiche

Emendis - Puigmolto - Brut Nature | Cava
Spain (CAVA) —

Domain

Emendis

This domain has 48 hectares of vineyards, located on the slopes of Muntanyans, on which 12 different wine varieties are grown. The most modern production techniques are available here, so that the highest quality can be guaranteed throughout the entire vinification process. The cellars also form a unique whole at a depth of about 10 meters, where tradition and the past go hand in hand with the future.

Vinification

The harvest is done by hand and the grapes are brought inside as soon as possible, where they are cooled for 10 hours. This is followed by a second selection. The vinification takes place entirely on the domain itself. Only free run juice is used. This Cava undergoes a second fermentation of 14 months on low temperature.

Taste

This sparkling wine has a light yellow hue with green nuances. Fresh nose with smoky hints and dried fruit, breadcrumbs. Pleasant mouth filling, persistent nice rounded acids, perfect in finish with impressions of biscuit and bread crumbs.

Food pairing

Shellfish | Crustacea | Aperitif

General information

Type: Sparkling wine
Grape varieties: Xarello (50%), Parellada (25%), Macabeo (25%)
Viticulture: Traditional
Storage (years): + 1-2
Serving temperature: 6-8 °C
Taste profile: Light fresh dry

