Wijnfiche

Emendis - Puigmolto - Reserva Brut | 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 base wine was fermented at controlled temperatures, yeast and sugar were added and the second fermentation took place in bottles. The aging period for cava Reserva is 18 months, but this wine matured for 24 months.

Taste

Pale lemon yellow color with a fine mousse. On the nose and on the palate you can detect aromas of white peach, apricot, apple and pear, with a nice acidity and medium body. The Macabeo grape adds freshness and acidity, the parllada grape provides the floral aromas. A well-balanced cava with a delicate but long finish.

Food pairing

Tapas | Fish - mousse | 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: Complex dry

