



Wijnfiche

Andres Sisters – Can Xa – Brut Nature Reserva 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

Traditional method. Second fermentation in the bottle and aged for 18 months on lees before disgorgement.

Taste

Bright golden color with greenish hints. Fine bubbles leading to an enduring corona. Its primary nose is floral followed by a light taste of citric fruits with the yeasty note of fresh baked bread. Well-integrated bubbles, in the mouth, its acidity stands out with a bitter finish that adds strength and complexity. Long aftertaste that reminds us of white fruits like grapefruit.

Food pairing

Paella | Pasta | Fish - seafood | Aperitif

General information

Type: Sparkling wine

Grape varieties: Parellada, Xarello, Macabeo

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 6-8 °C

Taste profile: Complex dry

