HOUSE OF TOWNEND

Can Xa Cava Brut, Emendis Estate

Price	£12.99
Code	CANX001

A fresh crisp Cava made by Oscar Barrado in his cellars at the Masia Puigmolto winery in Penedes, the heart of the Cava region. A classic blend of Macabeo, Xarel-lo and Parellada, this delicious sparkling wine offers vibrant citrus aromas and delicate, fine bubbles.

Tasting Notes:

The palate is elegant, with flavours of lemon, clementine, subtle almond, and a hint of biscuit. Zesty and fresh with a dry, classically brut finish, it is crisp, light, and perfect for any occasion.



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Specification	
Vinification	Organically farmed and produced using the traditional method, it undergoes secondary fermentation and is aged for 12 months on lees before disgorgement.
ABV	11.5%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Catalonia
Area	Penedés
Type	Sparkling Wine
Grape Mix	Macabeo, Xarelo and Parellada blend
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Dry
Body	Refined, elegant and refreshing
Producer	Emendis
Producer Overview	An ancient Cava producing gem on the Catalan coast, the Emendis Estate dates back over 800 years, when Champagne vignerons settled in the Pyrenees in an effort to stay ahead of the phylloxera blight moving through France. The name Emendis pays tribute to those pioneering woman who founded the estate and farmed its first vineyards centuries ago. They hold 48 acres of their own vineyards across the Penedes region, sourcing grapes from all of these to produce delicious Cavas in the most traditional of methods.
Closure Type	Cork
Food Matches	This cava is ideal to accompany oily fish, meat dishes, fresh pastas, all varieties of mushrooms, sausages and escargots