



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Can Xa Cava Brut

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| <b>Usual Price</b>               | £13.49  |
| <b>Discount Price (inc. VAT)</b> | £11.49  |
| <b>Code</b>                      | CANX001 |

This is a high quality Cava with pithy lemons, butter and toasted brioche with an elegant silky finish.

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### Tasting Notes:

Pale yellow colour with fine and homogeneous bubbles. It boasts citrus notes, together with orange peel and bakery. Fresh and vibrant in the mouth with a light aftertaste of almonds.

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| Specification            |  |
|--------------------------|--|
| <b>Vinification</b>      | A long second fermentation at low temperature.   |
| <b>ABV</b>               | 11.5%  |
| <b>Size</b>              | 75cl   |
| <b>Drinking Window</b>   | Drink now  |
| <b>Country</b>           | Spain  |
| <b>Region</b>            | Catalonia  |
| <b>Area</b>              | Penedés  |
| <b>Type</b>              | Sparkling Wine   |
| <b>Grape Mix</b>         | Macabeo, Xarelo and Parellada blend  |
| <b>Genres</b>            | Vegan, Vegetarian  |
| <b>Vintage</b>           | NV   |
| <b>Style</b>             | Dry  |
| <b>Body</b>              | Refined, elegant and refreshing  |
| <b>Producer</b>          | Emendis  |
| <b>Producer Overview</b> | <p>An ancient Cava producing gem on the Catalan coast, the Emendis Estate dates back over 800 years, when Champagne vigneron 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.</p> |
| <b>Closure Type</b>      | Cork   |
| <b>Food Matches</b>      | This cava is ideal to accompany oily fish, meat dishes, fresh pastas, all varieties of mushrooms, sausages and escargots   |