



MAS CODINA

Organic viticulture

CABERNET SAUVIGNON Crianza 2021



TYPE OF WINE

Crianza Red Wine. Cabernet sauvignon.

Suitable for vegi people. Certified by “Union Vegetariana Española”

Organic viticulture certified by “Consell Catala de la Produccio Agraria Ecologica”

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès. Age of Vines: 29 years old.

Soil: Clayey-Calcareous and Clayey - Sandy

Mas Codina estate is at the heart of Penedes. Own vineyards are situated 300m above the sea level and South orientation, and with an extremely calcareous terrain, which makes this variety express its maximum potential by providing freshness and aromas of red fruit.

CLIMATE

Soft winter with some rains. Rainy and fresh spring. Short summer but with two waves of hot with temperature of 38-39°C. At the end of July there is a descent of the temperature due to the rain. The maturation was slower and for that reason the harvest was delayed about 15 days. Selection of the manual grape in the same vineyard. We obtained a healthy and quality vintage.

HARVEST

Hand – Picked manual selection of grapes at the vineyard due to the rain.

Harvest was during the 3rd week of September 2021

Grapes all come from only own vineyards of MAS CODINA.

GRAPE VARIETIES

Cabernet Sauvignon 100 %.

VINIFICATION

Complete destalking. Alcoholic fermentation of the must in stainless steel tanks during 16 days at 24°C. Alcoholic fermentation with selected yeasts. Malolactic fermentation with autochthonous bacteria. Then, the wine is left on its lees until the moment of put it into barrels. French and Hungarian oak barrels of 500lts. This year 16% of new barrels.

CRianza AND AGEING

12 months in oak barrels, 6 months in stainless steel tanks.

BOTTLING

Bottled on the estate in April 2023.

PRODUCTION

Limited to 8.000 bottles.

ANALYTICAL DATA: Alcohol: 13.36% vol.- Total tartaric acidity: 6.2 g/l. - Volatile acidity: 0.51g/. – PH: 3.2 – SO₂T: 33 mg/l.

SUGGESTIONS: good pairing with meat hunting, cured cheese, and ham

SERVING TEMPERATURE: 18°C

Wine & Cava

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