



MAS CODINA

CAVA BRUT NATURE Gran Reserva 2016



Mas Codina

El Gorné-Mas Codina
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TYPE OF CAVA

Brut Nature Gran Reserva

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Cava.

Age of Vines: 20 - 50 years old

Soil: Clayey-Calcareous and Clayey - Sandy.

Mas Codina vineyards surround the winery, situated in the Costers de L'Anoia between 250 to 300 meters high, this allows to have vineyards on the North, East and West direction. This also favors the creation of different microclimates that give them very complex aromas and flavors. The "Terroir" is franc-clay with lots of lime.

CLIMATE

Soft and dry winter. Beginning of the spring with some rain. Ending of the spring and summer dry and hot. As a result of the great drought, we have had no problem with common diseases of the vine.

30% of reduction in harvest.

Third year of conversion to organic viticulture.

Vintage healthy and quality.

HARVEST

Hand - picked.

Harvest began the 2nd week in August and finalized the 2nd week in September.

Grapes all come from own Mas Codina estate vineyards.

GRAPE VARIETIES

Xarel·lo 15%, Chardonnay 33%, Macabeo 22% and Pinot Noir 30%.

VINIFICATION

Total destalking. Cool the grapes down to 18°C. Obtain the free run juice by pressing in low pressures into a pneumatic press. Clarification of the must by static decanting. First alcoholic fermentation of the clean must into stainless steel tanks at a controlled temperature. Second alcoholic fermentation following the "champenoise" method at a 16°C temperature.

BOTTLING

Bottled on the estate in March 2017.

AGING

Aging takes minimum of 30 months in the cellar at a constant temperature 16°C.

PRODUCTION

Limited to 3,000 bottles

ALCOHOL: 12.12 %vol. **VOLATILE ACIDITY:** 0.22 gr./l **TOTAL TARTARIC ACIDITY:** 5.10 gr./l **RESIDUAL SUGARS:** < 2 gr./l **Pressure** 4.86 bar.

SUGGESTIONS Good pairing during the whole meal, with white meat, stewed dishes, cheeses tender, cured and with desserts not too sweet

Serving Temperature: 6-8°C