

# CAVA BRUT ROSÉ Reserva 2018



# Wines & Cavas

MAS CODINA

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### ORGANIC VITICULTURE

#### TYPE OF CAVA

Brut Rosé Reserva

Organic viticulture cerified by Consell Catala de la Producció Agrària Ecològica

#### AREA OF PRODUCTION

Alt Penedes. Denomination of Origin Cava.

Age of Vines: 27 years old

Soil: Clayey-Calcareous and Clayey – Sandy.

Our vineyards located in the Alt Penedès area in 300mts high that are protected by two mountain ranges that surround Mas Codina estate and together with its particular microclimate make a privileged area for this vine cultivation.

#### **CLIMATE**

Soft and wet winter. Rainy spring. Rainy summer. As a result of rain, the temperature was lower. The maturation was slower and for that reason the harvest was delayed about 10 days. Many problems of mildew due to rain (60% of rainfall exceeding a normal year). Manual selection of the grapes in the same vineyard. We obtained a healthy and quality vintage.

#### **HARVEST**

Hand – picked.

Harvest during the  $2^{nd}$  week in August. Grapes all come from Mas Codina estate.

# **GRAPE VARIETIES**

Pinot Noir 100%

## VINIFICATION

Total destemming. Cold maceration of the grapes during 6 hours at a temperature of 14°C in stainless steel tanks. We obtain free run juice by low pressure with a pneumatic press. Must clarification by static decanting. Fermentation of the clear must was carried out in stainless steel tanks at a controlled temperature for 20 days.

After a first racking, the wine is left in contact with its lees until bottling. Before bottling the wine is cold stabilized and filtered.

The second fermentation is carried out with selected yeasts into the bottle.

# BOTTLING

Bottled on the estate in May 2019.

#### **AGEING**

Ageing takes minimum of 15 months in the cellar at a constant temperature of 16°C.

**PRODUCTION:** Limited to 4,401 bottles

ALCOHOL: 11.0 % vol.VOLATILE ACIDITY: 0.36 gr./l TOTAL TARTARIC ACIDITY: 7.00 gr./l TOTAL SUGARS: 9.00 -

10.00gr./l **PH:** 3.26

Serving Temperature between 6-8°C