



MAS CODINA

Cabernet Sauvignon 2018



Organic viticulture

TYPE OF WINE

Organic and vegan Red Wine middle crianza

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès. Own Vineyards.

Own vineyards. situated in Costers de l'Anoia, 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 (strawberry, cherry) and also reminds vegetables.

Age of vineyard: 19 and 27 years old

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). Selection of the manual grape in the own vineyard. We obtained a healthy and quality vintage.

HARVEST

Hand – picked.

Harvest during the 2nd week in September 2018.

Grapes all come from own vineyard.

Organic viticulture certified by Consell Català de la Producció Agrària Ecològica

GRAPE VARIETIES

Merlot 40%, Pinot Noir 33% and Cabernet Sauvignon 27%.

VINIFICATION

Complete destalking. Maceration during 4 days. Fermentation of the must at a controlled T° of 18°C in stainless steel tanks during 20 days. Malolactic fermentation with autochthonous bacteria.

CRIANZA AND AGEING

1 months in stainless steel tanks, 3 months in oak barrels of 225lts French oak and American oak.

BOTTLING: Bottled on the estate in January 2019.

PRODUCTION: Limited to 9,620 bottles.

ALCOHOL: 11.25 % Vol.; **VOLATILE ACIDITY:** 0.44 gr/l; **TOTAL TARTARIC ACIDITY:** 6.0 gr/l.; **PH:** 3.36; **SO₂Total:** 83 mg/l

GASTRONOMY SUGGESTION: Cured meats, white meats, semi-cured cheese, and fish with sauce.

Serving temperature: 12°C

Vins i Caves

MAS CODINA

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