



MAS CODINA

ROSÉ
Vintage 2019



Organic viticulture

TYPE OF WINE

Organic Young Rosé Wine

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès. Own Vineyards.
Age of Vines: Merlot 20 years old and Cabernet Sauvignon 29 years old.
Own vineyards. Situated in Penedes area, 300m above the sea level and North and South orientation, and with an extremely calcareous terrain, which makes these varieties express their maximum potential by providing freshness and aromas of red fruit (strawberry, cherry) and also reminds vegetables.

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 10 days. Selection of the manual grape in the same vineyard. We obtained a healthy and quality vintage.

HARVEST

Grapes were selected and handpicked.

Harvest during the 2nd week of September 2019.

Grapes all come from MAS CODINA estate vineyards.

Organic viticulture certified by Consell Català de la Producció Agrària Ecològica

GRAPE VARIETIES

Merlot 80% and Cabernet Sauvignon 20%

VINIFICATION

Complete destalking. Cold maceration in stainless steel tanks at a 10°C for 12 hours of Merlot and 8 hours of Cabernet Sauvignon. We obtain free run juice by bleeding-off. Must clarification by static decanting at 18°C during 20 hours. Fermentation of the clear must was carried out in stainless steel tanks at a controlled temperature. The wine is in contact with its lees for 3 months.

BOTTLING

Bottled on the estate in December 2019.

PRODUCTION

Limited to 6,500 bottles

ANALYTICAL DATA: Alcohol: 13.30 % vol. - Volatile acidity: 0.35gr./l. - Total tartaric acidity: 5.00 gr./l. - Residual sugars: < 0.3 gr. /l. Ph: 3.3

PAIRING SUGGESTIONS: Rice with meat and vegetables, white meat, cold meat, fruit salads,...

Serving temperature between 8-10°C

Wines & Cavas

MAS CODINA

El Gorné-Mas Codina

08797 Puigdàlber (Barcelona) - Spain

☎ + 34 938 988 166

e-mail: info@mascodina.com

web: www.mascodina.com