



# MAS CODINA

**Organic viticulture**

## TYPE OF WINE

Young White Wine.

## AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès.

Own vineyards. Situated in Penedes area, 300m above the sea level and North, East and South orientation, and with an extremely calcareous terrain, which makes these varieties express their maximum potential by providing freshness and aromas of white and citrus fruit.

Age of Vines: Macabeu 56 years old, Xarel·lo 50-60 years old, Moscat 32 years old and Chardonnay 27 years old.

## CLIMATE

Soft winter with heavy rains. Rainy and mild spring. Due to rain and mild temperatures, mildew appears. In some varieties there is a loss of 100% of the harvest and in the most resistant varieties 70% is lost. The maturation has been correct despite the complications that have occurred.

## HARVEST

Manual selection of the grapes in the vineyard. Healthy harvest.

Harvest began the 2<sup>nd</sup> week in August and finalised the 1<sup>st</sup> week in September 2020.

Only grapes on the Mas Codina estate were harvested.

**Organic viticulture certified by Consell Català de la Producció Agrària Ecològica**

## GRAPE VARIETIES

Xarel·lo 33 %, Chardonnay 31 %, Macabeo 21 % and Muscat 15 %.

## VINIFICATION

Pre-fermentative cold maceration of the Chardonnay. Traditional processes were followed with the Macabeo, Xarel·lo and Muscat. Obtaining of the must by pressing with a pneumatic press at low pressure. Clarification of the must by static settling was at 16°C for 20 hours. Alcoholic fermentation in stainless steel tanks at a temperature between 14°C to 20°C. The wine was in contact with its own lees and battonage during 3 months.

## BOTTLING

Bottled on the estate at different times of the year 2020-2021.

## PRODUCTION

Limited to 10,500 bottles

**ALCOHOL:** 12.72 % Vol. **VOLATILE ACIDITY:** 0.21 gr./l **TOTAL TARTARIC ACIDITY:** 4.6 gr./l **RESIDUAL SUGARS:** <0.5 gr./l **.PH:** 3.4

**PAIRING SUGGESTIONS:** rice with fish and vegetables, grilled fish, cold meat, fresh cheese

**Serving temperature between 8-10°C**

**WHITE**  
**Vintage 2020**



Wines & Cavas

**MAS CODINA**

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