



MAS CODINA

CAVA BRUT NATURE Gran Reserva 2014



TYPE OF CAVA

Brut Nature Gran Reserva

AREA OF PRODUCTION

Alt Penedes. 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 metres 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 spring with rains and higher temperatures than usual. Good budding of the vineyards. Summer with cool temperatures and some cold days. Abundant rains during July, August and September. Not until at the end of September when the temperature is normal for that time, but when the harvest is finished. A lot of work in the vineyard due to the rains in the worst months of year, during the growing and the ripeness of the grapes.

First year in becoming the organic viticulture. A lot of work in looking after and checking the vineyards against the usual illness due to an atypical summer. Finally we had a good quality harvest.

HARVEST

Hand – picked.

Harvest began the 2nd week in August and finalized the 3rd week in September.

Grapes all come from own Mas Codina estate vineyards.

GRAPE VARIETIES

Xarel-lo 25%, Chardonnay 20%, Macabeo 25% 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 2015.

AGING

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

PRODUCTION

Limited to 3,300 bottles

ALCOHOL: 11,97 %vol. **VOLATILE ACIDITY:** 0.18 gr./l **TOTAL TARTARIC ACIDITY:** 6.90 gr./l **RESIDUAL SUGARS:** < 1.70 gr./l **Pressure** 5.81 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

Wine & Cava

Mas Codina

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