



MAS CODINA

CAVA BRUT NATURE Reserva Vintage 2015



Wines & Cavas

MAS CODINA

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TYPE OF CAVA

Brut Nature Reserva

AREA OF PRODUCTION

Alt Penedes. Denomination of Origin Cava.

Age of Vines: 25-50 years old

Soil: Clayey-Calcareous and Clayey – Sandy.

Own vineyards located in the Alt Penedès area at 250-300 mts above the sea level. The two mountains range and together with its particular microclimate make a privileged area for this vine cultivation.

CLIMATE

Cold and dry winter. Soft and dry spring with some late frost. Good budding of the vineyards. Late spring and summer are characterized by higher than normal temperatures and dry weather continues. From mid-August to mid-September have abundant rains coincide with the harvest.

Second year of conversion to organic farming. A lot of work in the vineyards watching against common diseases but without any danger due to a dry spring and summer.

Harvest healthy and good ripening of the grapes.

HARVEST

Hand – picked to guarantee excellent healthy grapes.

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

Grapes all come from MAS CODINA vineyards.

GRAPE VARIETIES

Macabeu 45%, Xarel·lo 25%, Chardonnay 16% and Pinot Noir 14%.

VINIFICATION

Partial destalking. Cool the grapes down to 18°C. 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. The wine was in contact with its lees until stabilized.

The second alcoholic fermentation is carried out into the bottle at 16°C.

BOTTLING

Bottled on the estate in March 2016.

AGEING

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

PRODUCTION: Limited to 40,000 bottles

ALCOHOL: 12.50 % vol.; **VOLATILE ACIDITY:** 0.21 gr./l; **TOTAL TARTARIC ACIDITY:** 5.6 gr./l; **TOTAL SUGARS:** <2gr./l; **PH:** 3,07.

SUGGESTIONS:

GASTRONOMY: at any time of the day, appetizer, during all the meal.

For not too sweet desserts.

Serving temperature between 6-8°C