



# MAS CODINA

## CAVA BRUT ROSÉ Reserva 2015



### Wines & Cavas

#### MAS CODINA

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#### TYPE OF CAVA

Brut Rosé Reserva

#### AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Cava.

Age of Vines: 24 years old

Soil: Clayey-Calcareous and Clayey – Sandy.

Our vineyards located in the Alt Penedès area in a 250-300mts high that are protected by two mountain ranges that surround Mas Codina estate 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.

Harvest during the 2<sup>nd</sup> week in August until 2<sup>nd</sup> week of September.

Grapes all come from Mas Codina estate.

#### GRAPE VARIETIES

Pinot Noir 100%

#### VINIFICATION

Total destemming. Cold maceration of the grapes during 6 hours at a temperature of 14°C in stainless steel tanks. 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 for 20 days.

After a first racking, the wine is left in contact with its lees until bottling. Before bottling the wine is cold stabilized and filtered.

The second fermentation is carried out with selected yeasts into the bottle.

#### 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 4,000 bottles

**ALCOHOL:** 12.36 % vol. **VOLATILE ACIDITY:** 0.31 gr./l **TOTAL TARTARIC ACIDITY:** 4.30 gr./l **TOTAL SUGARS:** 7.70gr./l

**PH:** 3.25

Serving Temperature between 6-8°C