



MAS CODINA

Cabernet Sauvignon 2017



Organic viticulture

TYPE OF WINE

Red Wine middle crianza

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès. Own Vineyards.
Own vineyards. situated in Costers de l'Anoia, 300m above the sea level and South orientation, and with an extremely calcareous terrain, which makes this variety express its maximum potential by providing freshness and aromas of red fruit (strawberry, cherry) and also reminds vegetables.
Age of vineyard: 26 years old
Soil: Clayey-Calcareous and Clayey – Sandy.

CLIMATE

Soft and dry winter. Beginning of the spring with some rain. Ending of the spring and summer dry and hot. As a result of the great drought, we have had no problem with common diseases of the vine.
45% of reduction in harvest.
Vintage healthy and quality.

HARVEST

Hand – picked.
Harvest during the 2nd week in September 2017.
Grapes all come from own vineyard.
Organic viticulture certified by Consell Catala de la Producció Agrària Ecològica

GRAPE VARIETIES

Cabernet Sauvignon 100%.

VINIFICATION

Complete destalking. Maceration during 4 days. Fermentation of the must at a controlled T^a of 18°C in stainless steel tanks during 20 days. Malolactic fermentation with autoctonous bacteria.

CRIANZA AND AGEING

1 months in stainless steel tanks, 3 months in oak barrels of 225lts French oak and American oak.

BOTTLING: Bottled on the estate in February 2018.

PRODUCTION: Limited to 4,100 bottles.

ALCOHOL: 12.30 % Vol.; **VOLATILE ACIDITY:** 0.43 gr/l; **TOTAL TARTARIC ACIDITY:** 5.3 gr/l.; **PH:** 3.43; **SO₂Total:** 81 mg/l

GASTRONOMY SUGGESTION: Cured meats, white meats, semi-cured cheese, and fish with sauce.

Serving temperature: 16°C

Vins i Caves

MAS CODINA

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