



# MAS CODINA

## VINYA FERRER Crianza 2015



Wine & Cava  
**MAS CODINA**  
El Gorner  
08797 Puigdàlber (Barcelona)  
- Spain  
☎ +34 938 988 166  
e-mail: [info@mascodina.com](mailto:info@mascodina.com)  
web: [www.mascodina.com](http://www.mascodina.com)

### TYPE OF WINE

Crianza Red Wine

### AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès. Age of Vines: 25 years old.

Soil: Clayey-Calcareous and Clayey - Sandy

Own vineyards are situated 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.

Own vineyards.

### 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 manual selection of grapes in the vineyard due to the rain.

Harvest was during the 4<sup>th</sup> week of September 2015

Grapes all come from own vineyards of MAS CODINA.

### GRAPE VARIETIES

Cabernet Sauvignon 100 %.

### VINIFICATION

Complete destalking. Alcoholic fermentation of the must in stainless steel tanks during 14 days at 24°C. Alcoholic fermentation with selected yeasts. Malolactic fermentation with autoctonus bacteria. Then, the wine is left on its lees until the moment of put it into barrels, usually at the beginning of spring time. French and American oak barrels of 225 lts. This year 5% of new barrels.

### CRianza AND AGEING

12 months in oak, 5 months in stainless steel tanks, and a minimum of 12 months in bottle.

### BOTTLING

Bottled on the estate in February 2017.

### PRODUCTION

Limited to 3,900 bottles.

**ANALYTICAL DATA:** Alcohol: 14.80% vol.- Total tartaric acidity: 5.7 g/l. - Volatile acidity: 0.73g/. – PH: 3.31 and SO<sub>2</sub>: 28 mr/l.

**SUGGESTIONS:** good pairing with meat hunting, cured cheese, and ham

**SERVING TEMPERATURE: 18°C**