



MAS CODINA

ROSÉ
Vintage 2017



Wines & Cavas

MAS CODINA

El Gornet-Mas Codina

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Organic viticulture

TYPE OF WINE

Organic Young Rosé Wine

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès. Own Vineyards.

Age of Vines: Merlot 18 years old and Cabernet Sauvignon 26 years old.

Own vineyards. situated in Costers de l'Anoia, 300m above the sea level and North and South orientation, and with an extremely calcareous terrain, which makes these varieties express their maximum potential by providing freshness and aromas of red fruit (strawberry, cherry) and also reminds vegetables.

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

Grapes were selected and handpicked.

Harvest during the 3rd week of August 2017.

Grapes all come from MAS CODINA estate vineyards.

Organic viticulture certified by Consell Catala de la Producció Agrària Ecològica

GRAPE VARIETIES

Merlot 73% and Cabernet Sauvignon 27%.

VINIFICATION

Complete destalking. Cold maceration in stainless steel tanks at a 10°C for 14 hours for Merlot and Cabernet Sauvignon. We obtain free run juice by bleeding-off. Must clarification by static decanting at 18°C during 20 hours. Fermentation of the clear must was carried out in stainless steel tanks at a controlled temperature. The wine is in contact with its lees for 4 months.

BOTTLING

Bottled on the estate in January 2018.

PRODUCTION

Limited to 4,013 bottles

ALCOHOL: 13.20 % vol.

VOLATILE ACIDITY: 0.24gr./l.

TOTAL TARTARIC ACIDITY: 6 gr./l.

RESIDUAL SUGARS: 0.3 gr. /l.

PH: 3.10

PAIRING SUGGESTIONS: rice with meat and vegetables, white meat, cold meat, fruit salads,...

Serving temperature between 8-10°C