



MAS CODINA

CAVA BRUT NATURE Gran Reserva 2021



TYPE OF CAVA

Brut Nature Gran Reserva

Suitable for vegi people. Certified by “Union Vegetariana Española”

Biologic viticulture certified by “Consell Catala de la Produccio Agraria Ecologica”

AREA OF PRODUCTION

Alt Penedes. Denomination of Origin Cava.

Age of Vines: 30 - 50 years old

Soil: Clayey-Calcareous and Clayey – Sandy.

Mas Codina vineyards surround the winery, situated in the Costers de L’Anoia between 250 to 300 meters high, this allows to have vineyards on the North, East and West direction. This also favors the creation of different microclimates that give them very complex aromas and flavors. The "Terroir" is franc-clay with lots of lime.

CLIMATE

Soft winter with some rains. Rainy and fresh spring. Short summer but with two waves of hot with temperature of 38-39°C. At the end of July there is a descent of the temperature due to the rain. The maturation was slower and for that reason the harvest was delayed about 15 days. Selection of the manual grape in the same vineyard. We obtained a healthy and quality vintage.

HARVEST

Hand – picked.

Harvest began the 2º week in August and finalized the 3rd week in September.

Grapes all come from own Mas Codina estate vineyards.

GRAPE VARIETIES

Pinot Noir 30%, Chardonnay 25% and Macabeo 45%.

VINIFICATION

Total destalking. Cool the grapes down to 18°C. Obtain the free run juice by pressing in low pressures into a pneumatic press. Clarification of the must by static decanting. First alcoholic fermentation of the clean must into stainless steel tanks at a controlled temperature. Second alcoholic fermentation following the “champanoise” method at a 16°C temperature.

BOTTLING

Bottled on the estate in March 2022.

AGING

Aging takes minimum of 30 months in the cellar at a constant temperature 16°C.

PRODUCTION

Limited to 4.000 bottles

ALCOHOL: 11.60 %vol. **VOLATILE ACIDITY:** 0.18 gr./l **TOTAL TARTARIC ACIDITY:** 7.00 gr./l **RESIDUAL SUGARS:** < 1.5 gr./l **PRESSURE** 5.32 bar, **Ph:** 3.02

SUGGESTIONS Good pairing during the whole meal, with white meat, stewed dishes, cheeses tender, cured and with desserts not too sweet

Serving Temperature: 6-8°C

Wine & Cava

Mas Codina

El Gornet-Mas Codina

Ctra. De Puigdàlber a Can Cartro

km 1,5

08797 Puigdàlber (Barcelona) - Spain

☎ + 34 938 988 166

e-mail: info@mascodina.com

web: www.mascodina.com