



MAS CODINA

**CAVA
BRUT NATURE
Reserva
Vintage 2022**



MAS CODINA

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TYPE OF CAVA

Brut Nature 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: 25-50 years old

Soil: Clayey-Calcareous and Clayey – Sandy.

Own vineyards located in the Alt Penedès area at 250-300 mts above the sea level. The two mountains range and together with its particular microclimate make a privileged area for this vine cultivation.

CLIMATE

Soft and dry winter. Mild spring with some rain. Few fungal treatments thanks to a dry but hotter than normal summer. Ripening has advanced 15 days. Manual selection of the grapes in the same vineyard. We obtained a healthy and excellent quality vintage.

HARVEST

Hand – picked to guarantee excellent healthy grapes.

Harvest began the 1er week in August and finalized the 1er week in September.

Grapes all come from MAS CODINA vineyards.

GRAPE VARIETIES

Macabeu 55%, Xarel·lo 25%, Chardonnay 10% and Pinot Noir 10%.

VINIFICATION

Partial destalking. Cool the grapes down to 18°C. 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. The wine was in contact with its lees until stabilized.

The second alcoholic fermentation is carried out into the bottle at 16°C with selected yeasts.

BOTTLING

Bottled on the estate in March 2023.

AGEING

Ageing takes minimum of 18 months in the cellar at a constant temperature of 16°C.

PRODUCTION: Limited to 25.000 bottles

ALCOHOL: 11,90 % vol.; **VOLATILE ACIDITY:** 0.13 gr./l; **TOTAL TARTARIC ACIDITY:** 5.2 gr./l; **TOTAL SUGARS:** <1.5gr./l; **PH:** 2.93.

SUGGESTIONS:

GASTRONOMY: at any time of the day, appetizer, during all the meal. For not too sweet desserts.

Serving temperature between 6-8°C