CAVA BRUT ROSÉ Reserva 2022



Wines & Cavas

MAS CODINA

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ORGANIC VITICULTURE

TYPE OF CAVA

Brut Rosé Reserva

Suitable for vegi people. Certified by "Union Vegetariana Española" Organic viticulture certified by Consell Catala de la Producció Agrària Ecològica

AREA OF PRODUCTION

Alt Penedes. Denomination of Origin Cava.

Age of Vines: 31 years old

Soil: Clayey-Calcareous and Clayey - Sandy.

Our vineyards located in the Alt Penedès area in 300mts high that are protected by two mountain ranges that surround Mas Codina estate 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.

Harvest during the 1er week in August. Grapes all come from Mas Codina estate.

GRAPE VARIETIES

Pinot Noir 100%

VINIFICATION

Total destemming. Cold maceration of the grapes during 6 hours at a temperature of 14°C in stainless steel tanks. 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 for 20 days.

After a first racking, the wine is left in contact with its lees until bottling. Before bottling the wine is cold stabilized and filtered.

The second fermentation is carried out with selected yeasts into the bottle.

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 6.000 bottles

ALCOHOL: 11.25 % vol. VOLATILE ACIDITY: 0.24 gr./l TOTAL TARTARIC ACIDITY: 4.3 gr./l TOTAL SUGARS: 8.00

PH: 3.20 PRESSURE 4.8 bar

Serving Temperature between 6-8°C