



MAS CODINA

WHITE
Vintage 2024



TYPE OF WINE

Young White Wine.

Suitable for vegi people. Certified by "Union Vegetariana Española"

Biologic viticulture certified by "Consell Catala de la Produccio Agraria Ecologica"

AREA OF PRODUCTION

Denomination of Origin Penedès. Alt Penedès.

Finca Mas Codina. Own vineyards located in the central Penedès, at an altitude of 300m with clay and sandy soils, which are extremely calcareous. This allows these varieties to express their maximum potential, bringing freshness and aromas of white fruit, citrus, and tropical fruits.

Age of Vines: Xarel·lo 50 years old, Moscat 36 years old and Chardonnay 30 years old.

CLIMATE

Mild and dry winter. Mild spring with rains. Warm and rainy summer. The trend of drought in recent years has started to change. The maturation of the grapes is now normal for the climate we have (two weeks earlier). Manual selection of the grapes at the same vineyard. Healthy harvest. With climate change, a new pest has arrived, the green mosquito.

HARVEST

Grapes were selected and handpicked.

Harvest began in the 1st week of August and finished in the 2nd week of September 2024.

Only grapes of the Mas Codina estate were harvested.

GRAPE VARIETIES

Xarel·lo 41 %, Chardonnay 38%, and Moscat 21 %.

VINIFICATION

Pre-fermentative cold maceration of the Chardonnay. Traditional processes were followed with the Macabeu, Xarel·lo and Muscat. Obtaining of the must by pressing with a pneumatic press at low pressure. Clarification of the must by static settling was at 16°C for 20 hours. Alcoholic fermentation in stainless steel tanks at a temperature between 14°C to 20°C. The wine was in contact with its own lees and battonage during 4 months.

BOTTLING

Bottled on the estate in February 2024. .

PRODUCTION

Limited to 9.333 bottles

ALCOHOL: 12.03 % Vol. **VOLATILE ACIDITY:** 0.15 gr./l **TOTAL TARTARIC ACIDITY:** 4.9 gr./l **RESIDUAL SUGARS:**<0.5 gr./l **.PH:** 3.22 **TOTAL SULFUR DIOXIDE** 65 mg/l.

PAIRING SUGGESTIONS: rice with fish and vegetables, grilled fish, cold meat, fresh cheese

Serving temperature between 8-10°C

Wines & Cavas

MAS CODINA

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