



# MAS CODINA

## CAVA BRUT - Reserva Vintage 2017



### TYPE OF CAVA

Brut 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.

Our 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. 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.

35% of reduction in harvest.

Vintage healthy and quality.

### HARVEST

Hand – picked to guarantee excellent healthy grapes.

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

Grapes all come from MAS CODINA vineyards.

### GRAPE VARIETIES

Macabeu 48%, Xarel·lo 34%, Chardonnay 10% and Pinot Noir 8%

### 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 the 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 April 2018.

### AGEING

Ageing takes minimum of 15 months in the cellar at a constant temperature of 16°C.

**PRODUCTION:** Limited to 60,000 bottles

**ALCOHOL:** 12.50 % vol.; **VOLATILE ACIDITY:** 0.15 gr./l; **TOTAL TARTARIC ACIDITY:** 5.6 gr./l;**TOTAL SUGARS:** 8-9gr./l; **PH:** 3,03  
**PRESSURE:** 6bar

### SUGGESTIONS:

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

**Serving temperature between 6-8°C**

### MAS CODINA

El Gornier-Mas Codina  
08797 Puigdàlber (Barcelona)  
☎ + 34 938 988 166  
e-mail: [info@mascodina.com](mailto:info@mascodina.com)  
web: [www.mascodina.com](http://www.mascodina.com)