



MAS CODINA

WHITE
Vintage 2022



Wines & Cavas

MAS CODINA

El Gornet-Mas Codina
08797 Puigdàlber (Barcelona) - Spain

☎ + 34 938 988 166

e-mail: info@mascodina.com

web: www.mascodina.com

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

Alt Penedès. Denomination of Origin Penedès.

Own vineyards. Situated in Penedes area, 300m above the sea level and North, East and South orientation, and with an extremely calcareous terrain, which makes these varieties express their maximum potential by providing freshness and aromas of white and citrus fruit.

Age of Vines: Macabeu 55 years old, Xarel·lo 50-60 years old, Moscat 34 years old and Chardonnay 29 years old.

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

Grapes were selected and handpicked.

Harvest began the 1er week in August and finalised the 2º week in September 2021.

Only grapes on the Mas Codina estate were harvested.

GRAPE VARIETIES

Xarel·lo 45 %, Macabeu 17 %, Chardonnay 30%, and Moscat 8 %.

VINIFICATION

Pre-fermentative cold maceration of the Xarel·lo. Traditional processes were followed with the Macabeu, Chardonnay 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 at different times of the year 2022-2023.

PRODUCTION

Limited to 12,000 bottles

ALCOHOL: 12.21 % Vol. **VOLATILE ACIDITY:** 0.21 gr./l **TOTAL TARTARIC ACIDITY:** 5.8 gr./l **RESIDUAL SUGARS:**<0.5 gr./l **.PH:** 3.28

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

Serving temperature between 8-10°C