



# MAS CODINA

Organic viticulture

**CABERNET  
SAUVIGNON  
Crianza 2018**

## TYPE OF WINE

Crianza Red Wine. Cabernet sauvignon.

**Suitable for vegi people. Certified by “Union Vegetariana Española”**

**Organic viticulture certified by “Consell Catala de la Produccio Agraria Ecologica”**

## AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès. Age of Vines: 28 years old.

Soil: Clayey-Calcareous and Clayey - Sandy

Mas Codina estate is at the heart of Penedes. Own vineyards are situated 300m above the sea level and South orientation, and with an extremely calcareous terrain, which makes this variety express its maximum potential by providing freshness and aromas of red fruit.

## CLIMATE

Soft and wet winter. Rainy spring. Rainy summer. As a result of rain, the temperature was lower. The maturation was slower and for that reason the harvest was delayed about 10 days. Many problems of mildew due to rain (60% of rainfall exceeding a normal year). Manual selection of the grapes at the own vineyard. We obtained a healthy and quality vintage.

## HARVEST

Hand – Picked manual selection of grapes at the vineyard due to the rain.

Harvest was during the 5<sup>th</sup> week of September 2018

Grapes all come from only own vineyards of MAS CODINA.

## GRAPE VARIETIES

Cabernet Sauvignon 100 %.

## VINIFICATION

Complete destalking. Alcoholic fermentation of the must in stainless steel tanks during 17 days at 24°C. Alcoholic fermentation with selected yeasts. Malolactic fermentation with autochthonous bacteria. Then, the wine is left on its lees until the moment of put it into barrels. French and American oak barrels of 225lts. and French and Hungarian oak barrels of 500lts. This year 10% of new barrels.

## CRianza AND AGEING

12 months in oak barrels, 6 months in stainless steel tanks, and a minimum of 12 months in bottle.

## BOTTLING

Bottled on the estate in March 2020.

## PRODUCTION

Limited to 5,246 bottles.

**ANALYTICAL DATA:** Alcohol: 13.86% vol.- Total tartaric acidity: 5.9 g/l. - Volatile acidity: 0.51g/. – PH: 3.3 - SO<sub>2</sub>: 25 mg/l.

**SUGGESTIONS:** good pairing with meat hunting, cured cheese, and ham

**SERVING TEMPERATURE: 18°C**



Wine & Cava

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