



# MAS CODINA

## SYRAH VINYA MIQUEL Crianza 2021



### MAS CODINA

Crta. de Puigdàlber a Can Cartró  
Km. 1,5

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### WINE TYPE

Red wine made from Syrah, aged in barrels and in bottle.

**Vegan-friendly. Certified by the Spanish Vegetarian Association.**

**Organic certification by the Catalan Organic Growers' Council.**

### AREA OF PRODUCTION

Alt Penedès. DO Penedès.

Estate grown. 24 year old vines.

The vineyards are 300 metres above sea level, north-facing and on clay-limestone soil, which allows this variety to express its maximum potential, bringing freshness and black fruit aromas.

### CLIMATE

The winter was mild and wet, before a dry, warm spring. Fungal treatments were kept to a minimum because of a warm, dry summer

Ripening went ahead as hoped despite some last-minute rains.

Manual selection of grapes in the vineyard.

A healthy harvest of good quality fruit.

### HARVEST

Manual selection in the vineyard.

Vintage during the second week of September.

### GRAPE VARIETY

Syrah 100%

### WINEMAKING

Complete destemming. Alcoholic fermentation of the must and maceration in stainless steel vats for 12 days at 25°C.

Twice-daily pumping over during maceration and fermentation

with selected yeasts. Malolactic fermentation in barrels with native yeasts.

Not cold stabilized. Light filtration before bottling.

### AGING

8 months in 500 l second pass Hungarian and French oak barrels, and at least 12 months in bottle.

**BOTTLING** Estate bottled in May 2022.

**PRODUCTION** Limited to 1,445 bottles.

**ANALYSIS** Alcohol 13.72% vol. Total tartaric acidity 5.2g/l. Volatile acidity 0.57 g/l. pH 3.41.

**FOOD MATCHING** Red meats and game dishes, mature cheeses and sausages.

**Serving temperature: 18°C.**