



MAS CODINA

CAVA BRUT 2010



TYPE OF CAVA

Brut

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès. Age of Vines: 20-30 years old
Soil: Clayey-Calcareous and Clayey – Sandy.

CLIMATE

Heavy rainfalls as well as cold temperatures which resulted in snowfalls leading to a late budding of the vines. After January there was no rainfall and high temperatures for six months.

Vine shoots grew sufficiently so the vines were able to work well providing all the necessary nutrients to the grapes

There was an absence of plagues and a reduction of phytosanitary measures.

At the beginning of August temperatures dropped and there was an increase in rainfall which was ideal for maturing.

The grapes were in excellent health come harvest time.

HARVEST

Hand – picked. Harvest began the first week in August and finalised the third week in september.

Grapes all come from own vineyard.

GRAPE VARIETIES

Chardonnay 13 %, Macabeu 46 %, Xarel.lo 27 % and Parellada 14 %.

VINIFICATION

Partial destalking. Clarification of the must at a temperature of 18° for 15 hours. Must is left to ferment in stainless steel tanks for 15 days with selected yeasts at a temperature of 17°C. Once the fermentation has finished in the stainless steel tanks, the wine is racked to eliminate the solids. Then, the wine is left all winter on the lees (dead yeasts, solids, tartaric precipitations).

Before bottling the wine is stabilized, lowering the temperature to -3° -4°C so that the bitartrates can settle. Once this has finished, the wine is filtered . The second fermentation is carried out with selected yeasts.

BOTTLING

Bottled on the estate in February 2007.

AGEING

Ageing takes minimum of 10 months in the cellar at a constant temperature of 16°C.

PRODUCTION

Limited to 20.000 bottles

ALCOHOL: 12 % vol.

VOLATILE ACIDITY: 0.18 gr./l

TOTAL TARTARIC ACIDITY: 6.5 gr./l

TOTAL SUGARS: 8-10 gr./l

Wine & Cava

MAS CODINA

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