



MAS CODINA

VINYA FERRER Crianza 2014



TYPE OF WINE

Crianza Red Wine

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès. Age of Vines: 24 years old.

Soil: Clayey-Calcareous and Clayey - Sandy

Our vineyards located in the Alt Penedès area that are protected by two mountain ranges and together with its particular microclimate make a privileged for this vine cultivation.

Own vineyards.

CLIMATE

Soft and dry winter. Beginning of spring with rains and higher temperatures than usual. Good budding of the vineyards. Summer with cool temperatures and some cold days. Abundant rains during July, August and September. Not until at the end of September when the temperature is normal for that time, but when the harvest is finished. A lot of work in the vineyard due to the rains in the worst months of year, during the growing and the ripeness of the grapes.

First year in becoming the organic viticulture. A lot of work in looking after and checking the vineyards against the usual illness due to an atypical summer. Macabeo had had a selection at the same vineyard. Finally we had a good quality harvest.

HARVEST

Hand – Picked manual selection of grapes in the vineyard.

Harvest was during the 3rd week of September 2014

Grapes all come from own vineyards of MAS CODINA.

GRAPE VARIETIES

Cabernet Sauvignon 100 %.

VINIFICATION

Complete destalking. Alcoholic fermentation of the must in stainless steel tanks during 10 days at 24°C. Alcoholic fermentation with selected yeasts. Malolactic fermentation with autoctonous bacteria. Then, the wine is left on its lees until the moment of put it into barrels, usually at the beginning of spring time. French and American oak barrels of 225 lts. This year 15% of new barrels.

CRIANZA AND AGEING

11 months in oak, 5 months in stainless steel tanks, and a minimum of 12 months in bottle.

BOTTLING

Bottled on the estate in February 2016.

PRODUCTION

Limited to 5.149 bottles.

ANALYTICAL DATA: Alcohol: 14.96% vol.- Total tartaric acidity: 6.3 g/l.- Volatile acidity: 0.74g/. – PH: 3.26

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

SERVING TEMPERATURE: 18°C

Wine & Cava

MAS CODINA

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