

Anna Blanc de Blancs Cava Brut

DESDE 1551
CODORNÍU

Origin

Country	Spain
Wine Region	Catalunya, D.O. Cava
Winery	Codorniu

Technical Data

Grape Varieties	Chardonnay, Parellada, Xarel·lo, Macabeo
Type	Sparkling white wine, Brut
Bottle Sizes Available	200 ml, 375 ml, 750 ml, 1.5 l + a gift box set
Closure	Technical cork

Vinification

Selected yeasts are added to the must and it ferments at a temperature at 15-17°C. Blending is next and the resulting wine is bottled together with a mixture of sugar and yeast (liquer de tirage). The bottles are stored in underground cellars at a constant temperature of 17°C where the second fermentation occurs followed by a period of ageing in contact with the lees. A minimum of 15 months of riddling follow (rotating the bottles to facilitate settling and subsequent elimination of the lees) and then the deposits from the second fermentation is extracted and the expedition liquer is added. Residual sugar: 11 g/l.

Ageing	15 months in contact with the yeast lees in the bottle.
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Description

In Brief	Anna Blanc de Blancs is a Spanish sparkling classic the perfect accompaniment for Mediterranean cuisine.
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Tasting notes	Brilliant yellow colour with green reflections. Fine, persistent bubbles forming continuous beads. On the nose, it displays citrusy and tropical fruit notes along with more complex ageing aromas (toast, brioche) that enrich the range of aromas. On the palate, it is creamy, wide and long lasting.
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Food Pairing	A very gourmet cava and a good ally for accompanying a menu from start to finish: starters, sauteed vegetables, fish, seafood, grilled meats, desserts and many other prepared dishes. Serve chilled (between 5-8°C).
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Notes

