

Anna Cava Rose Brut

DESDE 1551
CODORNÍU

Origin

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

Technical Data

Grape Varieties	Chardonnay, Pinot Noir
Type	Sparkling white wine, Brut
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

Selected yeasts are added to the must and it ferments at a temperature at 15-17°C for the Chardonnay and Pinot Noir (after 3-4 hours of skin contact). Blending is next and the resulting wine is bottled together with a mixture of sugar and yeast (liqueur de tirage). The bottles are stored in underground cellars at a constant temperature of 15°C where the second fermentation occurs followed by a period of ageing in contact with the lees. A minimum of 12 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 liqueur is added. Residual sugar: 11 g/l.

Ageing

More than 12 months in contact with the yeast lees in the bottle.

Description

In Brief

Both the Pinot Noir and Chardonnay grapes come from own vineyards located in Lleida, the region with the most continental climate in D.O. Cava.

Tasting notes

Delicate red cherry colour. Fine and persistent bubbles. Aromas of red fruit, strawberries, cherries and woodland fruits with hints of green apple. On the palate, it is elegant and light. Well balanced between acidity and sweetness with a refreshing finish.

Food Pairing

Ideal for aperitifs and occasional toasts. Serve chilled (between 5-8°C).

Notes

