

Ars Collecta Cava Blanc de Noirs Gran Reserva

DESDE 1551
CODORNIU

Origin

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

Technical Data

Grape Varieties	Pinot Noir, Trepat, Xarel·lo
Type	Sparkling white wine, Gran Reserva*
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification	Upon arrival, the grapes were pressed gently in a pneumatic press and the must was fermented in small lots at 17 °C. Every part of the process that we follow to produce this cava has the aim of respecting what the land gives us, creating a fresh cava with a long ageing potential.
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Ageing	After ageing for 35 months at a constant temperature between the thick walls of our cellars, this Blanc de Noirs Great Reserve has a long life ahead of it.
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Description

In Brief	Innovation and tradition come together in a single cava. The Ars Collecta series represents the five centuries of Codorniu tradition. This collection of artisanal cavas made in the Celler Jaume micro-winery offers cavas of unparalleled quality, thanks to a combination of an innovative spirit and exhaustive care in each part of the production process. This cava has earned it a wide variety of distinguished awards.
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Tasting notes	A straw yellow colour with golden reflections, delicate bubbles and a persistent and uniform crown. On the nose: floral and red fruit aromas are dominant. This cava has a fresh, creamy and full-bodied flavour.
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Food Pairing	This cava shows extraordinary complexity, thanks to the Pinot Noir variety. This elegance, combined with very high acidity, offers a great range of food pairing opportunities. It partners well with all kinds of fish baked in salt. Also sushi, carpaccios, hors d'oeuvres and starters. Seafood or fish rice dishes, meat-based pasta dishes (cannelloni, lasagne) Ideal with red fruit desserts.
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