

Codorniu

ARS Collecta Blanc de Blancs

THE FACTS



COUNTRY: Spain

REGION: Catalunya

APPELLATION: Cava

CEPAGE: 34% Chardonnay, 33% Parellada, 33% Xarel-lo

WINEMAKING: Ars Collecta Blanc de blancs is crafted from a carefully selected range of vineyards, where the grapes reach their fullest potential and expressiveness. The Chardonnay comes from the Costers del Segre region, characterized by a continental climate; the Xarel-lo is sourced from the central plain of Penedès, while the Parellada grows in the high-altitude vineyards of Pla de Manlleu, both areas enjoying a Mediterranean climate. The grapes are harvested during the cool night hours in early August to preserve their aromas and prevent oxidation. Upon arrival, the grapes are gently pressed using a pneumatic press, and the must is fermented in small batches at 17°C. A small portion of the must is vinified in French oak barrels to enhance the final blend. The cava is then aged for 18 months at a stable temperature, deep within the thick-walled cellars. Every step of the process aims to honor the land's natural gifts, resulting in a fresh, youthful, and versatile cava.

ALCOHOL BY VOLUME: 11.5%

AGING: +18 months

THE STORY

Codorní, founded in 1551, is Spain's oldest winery and the birthplace of Cava, having produced the country's first bottle in 1872. Nestled in the heart of Penedès, just outside Barcelona, it represents a powerful symbol of Spanish winemaking heritage, tradition, and continuous innovation. Its breathtaking Modernist cellars, recognized as a national monument, stand as a testament to over four centuries of craftsmanship and vision. Today, Codorní continues to lead the world of sparkling wine through its commitment to quality, sustainability, and forward-thinking techniques. The winery produces a diverse range of Cavas, including organic, rosé, and non-alcoholic styles, all crafted with precision and character. Each bottle reflects a deep respect for the land and an ongoing pursuit of excellence.

THE ADJECTIVES

OVERALL: Full, balanced cava with creamy texture and fresh fruit note

AROMAS / FLAVORS: Fresh fruit aromas greet the nose, highlighted by white flowers and juicy stone fruits like peaches

MOUTHFEEL: The palate is full, complex, balanced and creamy.

THE SELLING POINTS

Full, balanced cava with creamy texture and fresh fruit note

AWARDS: 91pts James Suckling

SUSTAINABILITY: Certified Organic, Vegan

PAIRINGS: Pairs well with seafood, light meats, rice, and fruit desserts.

