

Codorniu Anna de Rose

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Cava

CEPAGE: 70% Pinot Noir, 30% Chardonnay

WINEMAKING: We begin by planning the optimum harvest time for each variety. In the case of Chardonnay, we destem and press, and after cleansing, the must ferments at an average temperature of between 15 °C and 17 °C. For Pinot Noir, after destemming, the must is left in contact with the skins for 3 or 4 hours. The pink-coloured must is then filtered and begins to ferment at a controlled temperature, after the introduction of selected yeast. Once the fermentation is complete and the wines have been clarified, they are blended and the resulting wine is bottled with the liqueur de tirage (a mixture of sugar and yeast). The bottles are stored in subterranean cellars (at a constant temperature of 15°C), where they undergo a second fermentation followed by a period of ageing in contact with the yeast lees. In all, the wine spends at least 12 months in cellar. Subsequently, riddling and disgorging take place, in which the sediment from the second fermentation is extracted and the "licor de expedición" is added that will determine its brut dosage. Finally, the definitive cork is inserted into the bottle.

ALCOHOL BY VOLUME: 12.0%

AGING: 9 months



THE STORY

Codorníu, 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, Codorníu 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: Elegant and light, with a refreshing finish.

AROMAS / FLAVORS: Red fruit, strawberries, cherries and woodland fruits with hints of green apple.

MOUTHFEEL: Well balanced between acidity and sweetness.

THE SELLING POINTS

Made with organic grapes.

SUSTAINABILITY: Certified Organic, Vegan

PAIRINGS: Ideal for apéritifs and occasional toasts.

