

# Codorniu Clasico

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## THE FACTS

**COUNTRY:** Spain

**REGION:** Catalunya

**APPELLATION:** Cava

**CEPAGE:** 34% Parellada, 33% Macabeo, 33% Xarel-lo

**WINEMAKING:** We plan the optimum harvest time for each variety. After destemming and pressing the grapes we obtain the must. We add the selected yeasts to musts and ferment at a temperature between 15° and 17°C. Once the fermentations are completed and wines stabilized, the blending of the wine is carried out and bottled together with the tirage liquor. The bottles go into the underground cellars (at a constant temperature of 62°F) where the second fermentation takes place followed by a period of aging on the lees. In total, the wine will spend a minimum of 9 months in the cellar, after which stirring and disgorging take place. Subsequently, a quantity of liqueur d'Expedition is added that will determine the residual sugar in the cava. Finally, the bottle is permanently closed with a cork.

**ALCOHOL BY VOLUME:** 11.5%

**AGING:** 9 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:** Elegant pale cava, fine bubbles, fresh citrus and balanced.

**AROMAS / FLAVORS:** On the nose, fruity aromas. Lemon, yellow apple and melon

**MOUTHFEEL:** On the palate, it is pleasant, fresh and, balanced.

## THE SELLING POINTS

Elegant pale cava, fine bubbles, fresh citrus and balanced.

**SUSTAINABILITY:** Certified Organic, Vegan

**PAIRINGS:** Ideal as an appetizer or paired with nuts, fresh salads, assorted appetizers

