

Codorniu Clasico Rose

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Cava

CEPAGE: 50% Grenache, 25% Trepat, 25% Pinot Noir

WINEMAKING: We begin by planning the optimum moment for harvesting the red varietals, seeking a good level of colour in the skins as well as considerable acidity and a moderate alcohol grade. Once the bunches are destemmed we let the berries macerate, leaving the must in contact with the husks for 3 to 4 hours. The rosé coloured must then ferments at a temperature of 15°-17°C. The musts are then blended and the wine is bottled along with the liqueur de tirage. The bottles are stored in our underground cellars (at a constant temperature of 17°C) where the second fermentation takes place, followed by a period of aging in contact with the lees of the yeasts. All in all, the wine is stored for a minimum of 9 months in the winery, after which it is decanted and disgorged. A dose of expedition liqueur is then added which determines the cava's residual sugar content. Finally, the bottle is capped with a cork closure.

ALCOHOL BY VOLUME: 11.5%

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 Cava's, 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: A medium to deep rosé with fine bubbles.

AROMAS / FLAVORS: Red fruits, jams and cassis.

MOUTHFEEL: Soft notes of pastries and yeast fruit.

THE SELLING POINTS

The rosé version of our most traditional cava.

PAIRINGS: Ideal as an apéritif or as an accompaniment to oily fish and rice dishes.

