

Codorniu Zero Rose

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Cava

CEPAGE: 50% Grenache, 50% Tempranillo

WINEMAKING: Starting with selected wine, the alcohol is carefully removed using an innovative system of vacuum distillation at low temperature, which respects the wine, minimising the loss of its characteristic aromas.

ALCOHOL BY VOLUME: 0.5%

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: Codorníu Zero: fresh, fruity and alcohol-free sparkling

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

MOUTHFEEL: Well balanced between acidity and sweetness

THE SELLING POINTS

0% Alcohol Vegan Sparkling Wine.

PAIRINGS: Fresh rosé bubbles to pair with seafood, veggies and sweet treats

