

# Codorniu Barcelona Edition

## THE FACTS

**COUNTRY:** Spain

**REGION:** Catalunya

**APPELLATION:** Cava

**WINEMAKING:** We plan the right moment to harvest each variety. The first variety to ripen is Chardonnay (at the start of August), then Macabeo (towards the end of August), followed by Xarel-lo and finally, Parellada (in early October.) After de-stemming and pressing the grapes, we obtain the must, which is fermented at a controlled temperature of 59-63°F. After primary fermentation the different wine variety fermentation are combined and bottled together with the liqueur de tirage (yeasts, sugar and a clarifying agent).

▣▣ The bottles are taken down to our underground cellars where the second fermentation takes place slowly, followed by 9 months aging.

**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 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

**AROMAS / FLAVORS:** Aromas of citrus and almond blossom are accompanied by complex layers of brioche and dried fruits..

**MOUTHFEEL:** Delicate sparkle and balanced freshness.

## THE SELLING POINTS

**SUSTAINABILITY:** Vegan

**PAIRINGS:** It is ideal as an aperitif or served alongside small bites and creamy fish dishes.

