



## Technical details

**Region**  
D.O. Cava

**Dosage**  
BRUT

**Varietals**  
Chardonnay 70%  
Parellada 15%  
Xarel·lo, Macabeo 15%

**Analysis**  
Alcohol content: 11,5° - 12°  
Residual sugars: 11 g/l

**Winemaker's advice**  
Serve chilled (between 5°-8°C). If need be, chill for two or three hours in an ice bucket with water, salt and ice. Avoid sudden chilling in the freezer. Can be stored in a vertical position.

**Cellaring potential**  
We recommend this wine be consumed within a year of purchase.

BLANC DE BLANCS



ANNA  
DESDE 1551  
CODORNÍU

THE ESSENCE OF ANNA IS ENRICHED BY AGEING IN CAVAS OVER 15 MONTHS OLD, MAKING ANNA BLANC DE BLANCS RESERVA THE PERFECT ACCOMPANIMENT FOR OUR CUISINE.

## VITICULTURE

The grapes used to produce Anna de Codorníu are sourced from two very different growing areas. The Chardonnay varietal comes from our own vineyards located in the region with the most continental climate in the D.O. Cava, in Lleida, which gives the grapes optimum concentration, lower acidity, and fuller body and intensity. Our cultivation systems follow integrated production criteria and are especially adapted to producing sparkling wines. Harvest takes place around

the middle of August and is always carried out at night, to keep the grapes as cool as possible, to retain aroma and avoid oxidation or spontaneous fermentation. The Xarel·lo, Macabeo and Parellada varietals come from vineyards selected by our viticulture and oenology teams in the Penedès area, where these varietals express their authentic character: good level of acidity, freshness and citric and floral aromas.

## VINIFICATION

We plan the optimum moment for harvesting each variety. After de-stemming and pressing the grapes, we obtain the must. We add selected yeast and the must ferments at a temperature between 15° and 17°C. Once the fermentation process is complete and the wines are stabilised, blending takes place and the resulting wine is bottled together with the liquer de tirage (a mixture of sugar and yeast). The bottles are stored in underground cellars (at a constant temperature of 17°C), where a

second fermentation occurs followed by a period of ageing in contact with yeast lees. In all, the wine spends at least 15 months on the lees, after which riddling takes place (rotating the bottles to facilitate settling and subsequent elimination of the lees) and disgorging, when the deposits from the second fermentation are extracted and the expedition liquer is added, a process that determines the cava's residual sugars. Finally, the bottle is definitively corked.

## AGEING

More than 15 months in contact with the yeast lees in the bottle, which make it a reserve cava.

## TASTING NOTES

- Brilliant yellow colour with green reflections. Fine, persistent bubbles forming continuous beads.
- On the nose, it displays citrusy and tropical fruit notes along with more complex ageing aromas (toast, brioche) that enrich the range of aromas.
- On the palate, it is creamy, wide and long-lasting. These characteristics make it highly versatile and pairable with a great variety of food.

## FOOD MATCHING

A very gourmet cava and a good ally for accompanying a menu from start to finish: starters, sautéed vegetables, fish, seafood, grilled meats, desserts and many other prepared dishes.