



ANNA DE CODORNÍU BRUT ROSÉ IS THE ROSÉ VERSION OF CODORNÍU'S MOST ICONIC SPARKLING WINE. ELEGANCE AND SUBTLETY ARE THE MAIN CHARACTERISTICS, LARGELY DUE TO BEING COMPOSED OF AROUND 70% OF THE MOST PRESTIGIOUS VARIETY FOR MAKING ROSÉ SPARKLING WINES: PINOT NOIR. ANNA ROSÉ IS FRESH, WITH CHERRY AND STRAWBERRY TONES AND FINE BUBBLES.

VITICULTURE

Both the Pinot Noir and Chardonnay grapes come from own vineyards located in Lleida, the region with the most continental climate in D.O. Cava. This location provides the grapes with optimum concentration, lower acidity, and greater body and intensity.

Harvest of the grapes takes place towards the middle of August and is always carried out at night, so as to keep the grapes as fresh as possible, thereby retaining aroma and avoiding oxidation or spontaneous fermentation.

VINIFICATION

We begin by planning the optimum harvest time for each variety. In the case of Chardonnay, we destem and press, and after cleansing, the must ferments at an average temperature of between 15 and 17°C. For Pinot Noir, after destemming, the must is left in contact with the skins for 3 or 4 hours. The pink-coloured must is then filtered and begins to ferment at a controlled temperature, after the introduction of selected yeast. Once the fermentation is complete and the wines have been clarified, they are blended and the resulting wine is

bottled with the *licor de tiraje* (a mixture of sugar and yeast). The bottles are stored in subterranean cellars (at a constant temperature of 17°C), where they undergo a second fermentation followed by a period of ageing in contact with the yeast lees. In all, the wine spends at least 12 months in cellar. Subsequently, riddling and disgorging take place, in which the sediment from the second fermentation is extracted and the "licor de expedición" is added that will determine its brut dosage. Finally, the definitive cork is inserted into the bottle.

Technical Data

Region
D.O. Cava

Varieties
70% Pinot Noir
30% Chardonnay

Analysis
ABV: 11.5% - 12%
Residual Sugar: 6-8 gr/l

Winemaker's Recommendations

Serve chilled (between 6° and 8°C). If necessary, cool for a couple of hours in a bucket with water, salt and ice. Avoid extreme chilling in the freezer. May be stored vertically.

TASTING NOTES

- Delicate cherry colour with strawberry tones. Fine and persistent bubbles.
- Aromas of red fruit, strawberries, cherries and woodland fruits with hints of green apple.
- On the palate it is elegant and light. Well balanced between acidity and sweetness with a refreshing finish.

FOOD MATCHING

Ideal for aperitifs and occasional toasts.