

Codorniu

Anna De Blanc de Blancs

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Cava

CEPAGE: 70% Chardonnay, 15% Parellada, 8% Xarel-lo, 7% Macabeo

WINEMAKING: We plan the optimum moment for harvesting each variety. After destemming and pressing the grapes, we obtain the must. We add selected yeast and the must ferments at a temperature between 15 °C and 17 °C.



Once the fermentation process is complete and the wines are stabilized, blending takes place and the resulting wine is bottled together with the liquor 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 aging in contact with yeast lees. In total, 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 liquor is added, a process that determines the cava's final residual sugars. Finally, the bottle is definitively corked.



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

OVERALL: Gourmet cava, versatile and perfect for a full-course meal.

AROMAS / FLAVORS: Citrus and tropical fruits with toasted, brioche notes add complexity and richness.

MOUTHFEEL: Creamy, broad, and long-lasting palate; versatile.

THE SELLING POINTS

Gourmet cava, versatile and perfect for a full-course meal.

AWARDS: 90pts Wine Enthusiast

SUSTAINABILITY: Vegan

PAIRING: Gourmet cava perfect for pairing with starters, seafood, grilled meats, desserts, and more.

