

Codorniu Zero Brut

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Cava

CEPAGE: 50% Xarel-lo, 50% Chardonnay

WINEMAKING: The technique we are currently using is GoLo System, low-temperature vacuum distillation. We switched from the spinning cone column (SCC) to the GoLo System for several reasons. Golo System operates at a lower temperature, reaching a maximum of 40°C, compared to 50°C with the SCC. Additionally, in this process, the wine is not subjected to centrifugal forces as it was with the SCC.

With this new technology, boiling points are significantly lower than usual due to the reduced pressure, allowing the alcohol to evaporate and be captured separately from the rest of the dealcoholized wine, then returned at the end of the process. At this very low temperature, alcohol can be removed gently, with minimal impact on the wine's volatile

as.

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: Vibrant pale cava with fine bubbles, fresh fruit, and lively

AROMAS / FLAVORS: Fruity aromas (apple, tropical...), zesty notes and delicate white

ers.

MOUTHFEEL: Punchy, fresh and

rful.

THE SELLING POINTS

Vibrant pale cava with fine bubbles, fresh fruit, and lively

AWARDS: Top 10 USA Today

SUSTAINABILITY: Vegan

PAIRINGS: Perfect toast and pairs perfectly with seafood, salads, and desserts.

