

# ANNA DE CODORNÍU

## BLANC DE BLANCS, BRUT RESERVA

### Anna de Codorníu

Anna de Codorníu is a pure, lively and feminine sparkling wine. Anna was the first cava to incorporate Chardonnay in its coupage which gives it delicate aromas and an unmistakable freshness that come together with a unique character. 'Anna' honors the Codorníu heiress who married the viticulturist Miquel Raventós in 1659. Since then, the Raventós family has owned Codorníu and retained the Anna name as a world-renowned brand. Due to its history and its exquisite taste, Anna has become Codorníu's most emblematic product, both at home in Spain and around the world.

### Anna de Codorníu Blanc de Blancs Winemaking

The grapes used in the production of Anna de Codorníu are sourced from two very different growing areas. The Chardonnay grapes come from estate vineyards located in Lleida in the D.O. Cava region, known for a continental climate that provides the grapes with optimum concentration, lower acidity, and greater body and intensity. The harvest takes place towards the middle of August and is always carried out at night so as to keep the grapes fresh and avoid oxidation or spontaneous fermentation.

The Xarel·lo, Macabeo and Parellada varieties come from vineyards selected by the viticultural and winemaking teams in the Penedés area, where these varieties manifest their authentic character. The zones' hot Mediterranean climate allows for earlier fruit ripening, and guarantees a good level of acidity and freshness accompanied by citrus and floral aromas.

The optimum moment for harvesting each variety is carefully planned. After destemming and pressing the grapes, the must is obtained and selected yeast is added. The must ferments at a temperature of between 59–63°F. Once the fermentation process is complete and the wines are stabilized, blending takes place and the resulting wine is bottled together with the licor de tiraje (a mixture of sugar and yeast). The bottles are stored in underground cellars (at a constant temperature of 63°F), where a second fermentation occurs followed by a period of aging in contact with yeast lees. The wine spends at least 12 to 15 months on the lees, after which riddling takes place (rotating the bottles to facilitate agglutination and subsequent elimination of sediment) and disgorging, when the deposits from the second fermentation are extracted and the "licor de expedición" is added, a process that determines its brut dosage. Finally, the definitive cork is inserted in the bottle.

### Wine Growing Region



### Varietals

70% Chardonnay, 15% Parellada,  
7.5% Macabeo, 7.5% Xarel·lo

### Analytical Properties

Alcohol | 11.5%

Residual Sugar | 8–10 g/l

### Tasting Notes

Pale straw yellow, clean and brilliant. Fine bubbles with continuous beads and a persistent mousse. Displays delicate aromas of tropical fruit such as pineapple, as well as citrus, grapefruit and lime. Soft on the palate with elegant citrus notes. Well balanced and refreshing.

### Food Matching

The freshness and delicacy of the Brut make it an ideal aperitif. It also goes well with shellfish and white fish. Suitable accompaniment for sushi and sashimi or lightly spiced carpaccio.

### Winemaker's Advice

Serve chilled between 41–46°F. If necessary, cool for a couple of hours in a bucket with water and ice. Avoid extreme chilling in the freezer. May be stored vertically.

