

## ELABORATION (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 °C 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 liquor de tirage (a mixture of sugar and yeast). The bottles are stored in a 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 wich ridding takes place (rotating the bottles to facilitate settling and subsequent elimination of the lees) and disgorging, when the deposits from second fermentation are extracted and the expedition liquor is added, a process that determinesthe cava's residual sugars. Finally, the bottleis definitively corked.

## VINEYARD (VITICULTURE)

The grapes used to produce Anna de Codorníu are sourced from two very different growing areas. The Chardonnay varietal comes from our 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.

