

CODORNÍU

ARS COLLECTA

Codorníu Ars Collecta represents the legacy of almost five centuries of winemaking expertise. Our experience, together with an exhaustive understanding of our vineyards, have allowed us to create this unique blend of grape varieties that come from two different climatic areas and vineyards where the varieties can show their best potential. **Chardonnay**, the main variety in this blend brings freshness and aging potential thanks to the continental climate. It is rounded out with **Xarel·lo** and **Parellada** from Penedès, which has a Mediterranean climate.

ELABORATION REGION

D.O. Cava

VARIETIES

85% Chardonnay
15% Xarel·lo and Parellada

ANALYSIS

Alcohol content: 11.5%
Residual sugars: 8 gr/l
Contains sulfites



SENSORY CHARACTERISTICS

Visually, this Cava is clean and bright, of a warm yellow color with golden highlights. Fine bubbles that form a continuous bead and a persistent mousse are indicative of good bottle fermentation.



On the nose, it appears delicate notes of toast, intertwined with stone fruits: peaches and nectarines, over a background of brioche and nuts that result from long ageing on its lees.



Very complex, with elegant notes, and a richness of aromas that improves with time in the glass. It is broad, complex, balanced and creamy on the palate.



PAIRING

The Chardonnay variety gives this Cava an extraordinarily unctuous smoothness. This rich texture, combined with very high acidity, offers a great range of food pairing opportunities: any type of seafood (prawns, langoustines, scallops, goose barnacles), fish served raw (sashimi, sushi, carpaccio or tartare) or with light sauces, cod, monkfish, all kinds of rice dishes, lightly seasoned or smoked meats.



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VITICULTURE

After enduring nearly two years of severe drought, the arrival of spring brought much-needed and highly welcomed rainfall. While this precipitation allowed the vines to recover, it also led to a delay in ripening in some vineyards, requiring increased efforts in certain parcels to maintain vine health and protect them from potential diseases.

The summer was hot and dry, contributing to the restoration of balance and ensuring the grapes ripened fully without any issues. The grapes arrived at the winery in excellent condition, with the white varieties displaying fresh aromas and noticeable acidity. These qualities will allow us to produce cavas that are suitable for long aging.

WINEMAKING

Ars Collecta Blanc de blancs is produced from a selection of vineyards where the grape varieties show their greatest potential and expressivity. Chardonnay, the main grape variety, from Costers del Segre with a continental climate, Xarel·lo from the central plain of Penedès and Parellada from high-altitude vineyards in Pla de Manlleu, both areas with a Mediterranean climate.

Harvest took place at the start of August at night, to take advantage of the cooler temperatures and to avoid the oxidation of aromas in the grape. Upon arrival, the grapes were pressed gently in a pneumatic press and the must was fermented in small lots at 17°C.

After ageing for 18 months at a constant temperature between the thick walls of our cellars, this Blanc de Blancs Reserva has a long life ahead of it. Every part of the process that we follow to produce this Cava has the objective of respecting what the land gives us, creating a fresh Cava with a long ageing potential.