



VIÑAS DE
ANNA
DESDE 1551
CODORNÍU

Viñas de Anna Blanc de Blancs 2014. This Blanc de Blancs wine combines all the intense fruitiness of Chardonnay with a rich flower bouquet of the Muscat grape. A wine with an intense mouthfeel, notes of ripe and tropical fruit and a fresh zesty finish that creates an overall rounded experience.

VINTAGE CHARACTERISTICS

All vintages are different and this 2014 vintage was no exception.

At the beginning of the year the forecasts predicted an early harvest given that bud break, flowering and veraison came slightly ahead of schedule compared to previous vintages. But then the weather changed. Day temperatures did not rise as much as they should have for the time of year and the night temperatures dropped more than expected and consequently grape ripening was slower and more gradual than usual. This slow gradual ripening yielded grapes with a very intense fruity aromas and freshness.

There were no rains during the harvest, which facilitated the progressive harvesting of different zones on the estate as well as of the different varieties once they were fully ripe. Bunch health was good and yields were moderate.

WINEMAKING

The grapes entered the winery at night at low temperatures to preserve the varietal aromas and avoid unwanted oxidation. They were immediately pressed and clarified naturally for 24-48 hours at low temperatures.

The clear must was then poured into a stainless steel vat with a cooling system and underwent fermentation at a controlled temperature of 16 – 18°C. After alcoholic fermentation the wines were kept in tanks to prevent oxidation until bottling.

The Chardonnay grapes were picked from different vine plots. Each vineyard was vinified separately to maintain the properties of the grapes. Wood was used in some of the batches to contribute vanilla nuances in the final blend. The Muscat comes from the Penedés region, which gives the final wine a more Mediterranean floral bouquet.

The coupage consisted of a blend from the different Chardonnay vineyards with the Muscat to give complexity to the wine without losing sight of the final objective: preserving all the fruitiness and freshness.

TASTING NOTE

Aspect: bright yellow with greenish hues.

Nose: a variety of different aromas, from white flowers such as orange blossom which come from the Muscat varietal, tropical fruit such as lychee and pineapple and sweet notes of vanilla from the fermentation in barrels.

Mouthfeel: a very rounded mouthfeel with a fresh finish. This wine has an intense entry with flowery notes. The tropical fruit found on the nose reappear on the palate along with ripe fruit such as peach. It has a fresh finish with prominent zesty notes and the sweetness of vanilla.

FOOD MATCHING

A perfect pairing with typical dishes containing white meats, fish, seafood, rice and pasta. Ideal served with Asian cooking such as Japanese and Thai food as well.

WINEGROWING REGION

D.O. Catalunya

VARIETALS Chardonnay Muscat

ALCOHOL BY VOLUME 13%

WINEMAKER'S RECOMMENDATIONS

Serve at 7-10°C

Conservation / cellaring potential:

This wine is ready to drink now. If kept under the right conditions it will retain its properties over the next one and a half years. Store horizontally, with around 70% air humidity at 10 – 15°C and away from direct sunlight.