



DESDE 1851  
**CODORNÍU**  
CLÁSICO

Clásico is a faithful reflection of the traditional cava. A cava with a fresh fruity and delicate aroma, made from the traditional Macabeo, Xarel·lo and Parellada varietals.

**Winegrowing** The grapes used in making Codorníu Clásico basically come from the Cava Appellation's most Mediterranean region where these local varietals attain their full typicity. They are grown on vine plots selected by our viticulture and winemaking teams throughout the year in order to continuously improve crops, monitor ripeness and determine the right moments for harvesting so that the grapes enter our winery in optimum condition, once they have been carefully and rapidly transported.

**Winemaking** We plan the optimum harvest time for each varietal. The grapes are destemmed and then pressed to obtain the musts. We then add selected yeasts and the musts ferment at a temperature of 15° to 17°C. Once all the fermentations have taken place and the wines have been stabilised they are then blended and the resulting wine is bottled along with the liqueur de tirage. The bottles are stored in our underground cellars (at a constant temperature of 17°C) where the second fermentation takes place followed by a period of aging in contact with the lees of the yeasts. All in all, the wine is stored for a minimum of 9 months in the winery after which it is decanted and degorged. A dose of expedition liqueur is then added which determines the cava's residual sugar content. Finally, the bottle is capped with a cork closure.

### Tasting Notes

- Very pale straw yellow. A fine elegant mousse.
- Prominent on the nose are the typical fruity aromas of these traditional varietals.
- A pleasant, fresh and balanced mouthfeel.

**Food matching** Ideal as an aperitif, accompanying dried fruits and nuts, savoury pies, assorted canapés, etc.

### Technical Data

**Region**  
D.O. Cava

**Varietals**  
Macabeo - Xarel·lo - Parellada

**Analysis**  
Alcohol Content: 11.5%  
Residual sugars:  
Brut Nature 0-3 gr/l  
Brut 10g/l  
Seco 20g/l  
Semi Seco 35g/l

**Winemaker's Advice**  
Serve chilled (6°- 8°C). If necessary chill for a couple of hours in an ice bucket with water, salt and ice. Avoid sudden chilling in the freezer. It can be stored upright.

