



Sparkling Wine
Chardonnay, Macabeo, Pinot Noir, Xarel-lo
Organic, Vegan-Friendly
Medium Bodied
750ml
12% alc./vol



Mas Codina Cava Brut Nature Reserva

Penedès, Spain

\$21.95 per bottle (\$263.40 per case)

12 bottles per case

QUANTITY

-	1	+
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ADD TO CART

Bright & Creamy

Arguably one of our best values in bubbly. This cava is made from Macabeo, Xarel-lo, Pinot Noir and Chardonnay.

Mas Codina is a 40 hectare estate in the Alt Penedès which dates back to 1681. This Cava Brut Nature Reserva was hand-harvested from 20 to 30-year-old vines and estate bottled. Farming is 100% organic on the estate. Though it does not say it on the label, the wine is 100% single vintage and is aged on its lees for a minimum of two years before release.

This Cava has a lovely, fruity nose with ripe yellow pear, a hint of vanilla and soft biscotti notes. It is light to mid weight, slightly creamy yet firm and dry on the finish.

Cava is fantastic with fresh salads, crudités, raw oysters and summer dishes like Spanish Gazpacho. It's creaminess makes it a perfect pairing for roast chicken and all kinds of fish.

About the Winery

Mas Codina

The Mas Codina estate is located in the heart of the Alt Penedès region, comprising of low-lying plains and hills between 250 and 300 metres high.

Until recently, the farm has always grown, and made a livelihood from, cereals, grapes, peaches and vegetables, as well as farm animals. Now, apart from century-old olive trees, all the land is devoted to vineyards.

Mas Codina has been in the same family for generations. They have adopted organic farming practices promoting natural processes and seeking a balanced ecosystem. All because of their love for land and tradition. There are currently 40 hectares of vineyards that are being organically farmed.



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Must be 19 years of age or older to purchase