



BLANC DE NOIRS



ANNA

DESDE 1551

CODORNÍU

ANNA DE CODORNÍU BLANC DE NOIRS IS A VIBRANT FRESH CAVA THAT PLACES ANNA AT THE FOREFRONT OF THE NEW CONCEPT CAVAS: BLANC DE NOIRS, CAVAS WITH EXPRESSION AND FULL OF LIFE. THE CHARACTER THAT THE PINOT NOIR VARIETAL BRINGS TO THIS CAVA IS DELIGHTFULLY SURPRISING: VERY INTENSE FRUITY AND MINERAL NOTES THAT REFLECT THE GRAPES' ORIGIN, PICKED FROM VINE PLOTS SELECTED BY OUR WINEGROWING AND WINEMAKING TEAMS.

ANNA OWES ITS NAME TO THE ELDEST CHILD AND INHERITOR OF THE CAN CODORNÍU ESTATE, WHO MARRIED WITH THE WINEMAKER, MIQUEL RAVENTÓS IN 1659. THE RAVENTÓS FAMILY HAS OWNED CODORNÍU EVER SINCE THEN AND GIVEN ANNA'S NAME AND SURNAME TO A BRAND OF WORLDWIDE PRESTIGE. BECAUSE OF ITS HISTORY, ITS COUPAGE AND ITS ENORMOUS VERSATILITY, ANNA DE CODORNÍU HAS BECOME CODORNÍU'S INSIGNIA CAVA.

## VITICULTURE

The grapes used to make Anna de Codorníu Blanc de Noirs come from vineyards with a continental climate, grown on slate soils. The differences between day and night temperatures are very pronounced and this enhances optimum concentration, giving the grapes more body and more intense aromas. The cultivation methods follow integrated production criteria and are especially adapted to making sparkling wines. The harvest takes place around the middle of August and

always at night so as to keep the berries as cool as possible and in this way retain their full fragrance and avoid oxidation and spontaneous fermentations.

The grapes for this cava are very carefully transported to the winery and, consequently, the base wines used to make Anna Blanc de Noirs are intense, clean on the nose and the palate and bring out their full body and creaminess.

## VINIFICATION

We plan when it is the optimum time to harvest and then destem and gently press the grapes. These are red grapes and therefore the skins are left only a little while in contact with the must. We only use the first fraction of the must for the Anna Blanc de Noirs

base wines.

These base wines initially reveal slight pink hues which gradually fade during the fermentations, rendering a cava with a more intense colour than those made from white varieties. This characteristic is noticeable during the tastings.

Once all the fermentations have been completed and the wines have been stabilised,

we add the liqueur de tirage. The bottles are then stacked in underground cellars (at a constant temperature of 15°) where the second fermentation takes place followed by a period of aging in contact with the lees of the yeasts. All in all, a minimum of 9 months go by in the winery before the riddling (decanting of the bottles to facilitate agglutination and eliminate sediments) and subsequent disgorging, during which the sediments deposited after the second fermentation are removed.

A dose of expedition liqueur is then added and the bottle is finally capped with a cork closure.

## TASTING NOTES

- A bright yellow colour with metal highlights from the Pinot Noir varietal. Fine mousse forming with continuous effervescence and a persistent crown.
- It is harmonious and full of life on the nose and on the palate: very concentrated primary aromas of black fruit such as cassis and blackberries.
- A balanced cava with a long finish and very expressive and pleasant flavours. This is a different, surprising and appetising product

## FOOD MATCHING

This cava's expressive style and appetising flavour make it an ideal pairing with uncomplicated dishes with few condiments where the raw material stands out: cold pasta with fruit, fish, either steamed or cooked in salt, salted cod salad, rice cooked with vegetables, rare meats, boiled ham.

It also makes a good matching with fruit desserts: pies, jams, lychees, mangos, fruit salad.

## Technical Data

**Region**  
D.O. Cava

**Varieties**  
Pinot Noir 100%

**Analysis**  
Alcohol Content: 11.5%-12°  
Residual sugars: 8 to 10gr/l.

**Winemaker's Recommendations**  
Serve chilled (8°-10°C). Avoid sudden chilling in the freezer. It should be stored vertically. It is now at its optimum consumption time and we recommend it be consumed within the first year of purchase.

## Prizes

Gold Medal CINVE 2012.