



CAN BAS MUSCAT 2017

Can Bas Domini Vinicola's varietal wines express in essence the terroir of the hystoric estate where they come from and our honest way of interpreting landscape. In Can Bas "We are what we do, we do what we are"



GRAPE VARIETIES Muscat 100%

TASTING NOTES

Pale yellow and bright in colour, this wine offers white flower and tropical fruit aromas such as lychee. It has a pleasant and fresh palate with a lingering grape juice backnote.

APPELATION OF ORIGIN DO Penedès.

FOOD PAIRING

Ideal with the first course or with aperitifs. We recommend serving it at 8 °C.

SOIL TYPE

The Muscat sits on chalky-clay soils with a slightly alkaline pH. These features allow good drainage of the soil. Along with the scarcity of organic matter, they ensure that the vines are cultivated in very good conditions.



CLAY SOIL

VINTAGE 2017

A year characterized by scarce rainfall which has resulted in low performance of the vines and an excellent sanitary state of the grapes. The harvest has been classified as excellent: the grapes have been picked up at an optimal stage of maturity resulting in a high quality.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Grapes are collected in boxes. Double selection in the vineyard and later on table. Refrigeration of the grapes for 24 hours before entering the Cellar at 10 °C. Destemmed to prevent herbal or bitter notes. Delicate pressing with low yields. Fermentation at 15 °C.

ALCOHOL/VOL

12.5% Vol

TOTAL ACIDITY

5.8 g/l

PH

3.09

RESIDUAL SUGAR

2 g/l

SULPHUR CONTENT

80 mg/l



VIN TRAINING

Cordon Royat

ALTITUDE

232 m

VINE AGE

Average of 25 years old

YIELDS

Muscat 6.500 Kg/Ha