



CAN BAS CABERNET SAUVIGNON 2016

Can Bas Domini Vinicola's varietal wines express in essence the terroir of the historic 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 Cabernet Sauvignon 100%

TASTING NOTES

Young red, vibrant and with a bright plum colour. Delicate but well structured, this wine has aromas of red fruit and sweet ripe tannins, which makes for a long and pleasant finish.

APPELLATION OF ORIGIN D.O. Penedès.

FOOD PAIRING

It is perfect with light meats, oily fish and mature cheeses. We recommend serving it at 12 °C.

SOIL TYPE

Cabernet Sauvignon sits in a clay loam soil. It is deep and cool, containing rocky areas. These conditions provide good drainage, which favors very healthy crops.



CLAY LOAM SOIL

VINTAGE 2016

A year with high temperatures and with scarce rainfall. Although the year was dry, August rains helped the different varieties, ensuring optimal levels of maturity of the grapes.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Selection on table. Destemmed to prevent herbal or bitter notes. Delicate pressing with low yields. Separate fermentation of the different varieties at 22 °C. Brief ageing of three months in French oak barrels to increase the complexity of the resulting wine.

ALCOHOL/VOL 15.5% Vol	TOTAL ACIDITY 5.8 g/l	PH 3.52	RESIDUAL SUGAR 0.3 g/l	SULPHUR CONTENT 40 mg/l
VITICULTURE Ecological performance standards	VINETRAINING Cordon Royat	ALTITUDE 200 m	VINE AGE Average of 19 years old	YIELDS Cab. Sauvignon 3.670 Kg/Ha