



# D'ORIGEN P9 CABERNET SAUVIGNON 2017

D'Origen are young varietal wines from single vineyards.

These are wines deep-rooted in the land, the essence of our origins and the true expression of our terroir.

*"We are what we do; we do what we are".*



**GRAPE VARIETY** Cabernet Sauvignon 100%

## TASTING NOTES

The bouquet is clean and intense with fresh berry notes over a spicy, balsamic base. In the mouth it is mild with sweet, pleasant tannins and a light structure with a good volume. The finish is fresh and long-lasting.

## SOIL TYPE CLAY LOAM SOIL

Cabernet Sauvignon is planted in deep clay loam soil, containing rocky areas. These soils have good drainage and water retention capacity, which favours very healthy crops.

## 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. Produced in conversion to organic agriculture

**APPELLATION OF ORIGIN** D.O. Penedès **SUBAREA** Costers de l'Anoia

**ESTATE** Can Bas Domini Vinícola **VINEYARD** Els Cirerers, plot number 9

## FOOD PAIRING

D'Origen Cabernet Sauvignon is a perfect pairing of roasts and stews of chicken and light meats, mushroom or meat risottos and pasta dishes, and cured cheeses . We recommend serving it at 12 °C.

## WINEMAKING

Cabernet Sauvignon plot number 9 of Els Cirerers vineyard in Can Bas Estate. Grapes are hand-picked and carried to the winery in small boxes to avoid bursting, where they are kept for 24 hours at a cooled temperature of 10°C. Grapes are selected on the sorting table and destemmed to prevent herbal or bitter notes. Delicate pressing with low yields proceeds. Fermentation takes place at a controlled temperature of 22 °C. Brief ageing on its less of three months in French oak barrels to increase the complexity of the resulting wine.

## PRODUCED IN CONVERSION TO ORGANIC AGRICULTURE



**ALCOHOL/VOL**  
14.9% Vol

**TOTAL ACIDITY**  
5.85 g/l

**PH**  
3.56

**RESIDUAL SUGAR**  
0.3 g/l

**SULPHUR CONTENT**  
53 mg/l

**ALTITUDE**  
200 m

**VINE AGE**  
20 years average

**YIELD**  
4,200 Kg/Ha

**PRODUCTION**  
12,100 bottles