



LA CREU 2016

La Creu (the cross in Catalan) receives its name from one of the symbols that best identifies Can Bas: the cross, a convergence between man, land, heritage and our wines. It is made by the variety grown in this plot holding the Sauvignon Blanc.



GRAPE VARIETIES Sauvignon Blanc 100%.

TASTING NOTES

With a lustrous golden colour with green and ochre reflections, this wine offers white flower and tropical fruit aromas such as peach and lychee. It has an intense, fresh and balanced palate with a lingering mineral backnote.

APPELATION OF ORIGIN D.O. Penedès.

FOOD PAIRING

LA CREU 2016 is an ideal wine for accompanying *risotto*, spiced vegetables and baked or grilled fish. We recommend serving it at 10 °C.

SOIL

The Sauvignon Blanc sits on limestone-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 LOAM SOIL

VINTAGE 2016

The year has been very hot and with little rainfall. Although was a dry year, the August rains helped the different varieties, assuring optimal levels of maturity.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Grapes 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. Cold maceration in the press, with their skins to extract more aromas. Fermentation at 15 °C. Some of the resulting juice is fermented in 500-litre new French oak barrels and in small stainless tanks for six months to increase its complexity.

ALCOHOL/VOL 14% Vol	TOTAL ACIDITY 6.8 g/l	PH 3.08	RESIDUAL SUGAR 0.4 g/l	SULPHUR CONTENT 86 mg/l
VITICULTURE Ecological performance standards. Cordon Royat wine training.	ALTITUDE 220m	VINE AGE Average of 25 years old	YIELDS Sauvignon Blanc 4.500 kg/Ha	PRODUCTION 3.952 bottles