



# LA CAPELLA 2016

LA CAPELLA (The chapel in Catalan) is named after a plot of old Cabernet Sauvignon vines planted around a medieval chapel within the Can Bas estate. The wine is a blend of this variety and Syrah from El Repòs plot.



**GRAPE VARIETIES** Syrah 70%, Cabernet Sauvignon 30%

### TASTING NOTES

Mid depth colouring and black cherry colour, with golden and bluish tones from the skin of the Syrah grapes. On the nose, it has aromas of red fruit and under-brush, vanilla, coffee, spices and cedar. The red fruit is intense on the palate, with rounded tannins and a good balance between freshness and acidity. Long, persistent finish.

### SOILTYPE SILTY CLAY LOAM

The soil where the grapes for LA CAPELLA sit is composed of a silty clay loam soil. It is a well-drained soil, with a medium-fine texture and a low content of organic matter.

### VINTAGE 2016

The year has been very warm and with scarce rainfall. Although being a dry year, a rainy August favoured optimal levels of maturity, sensory quality and health of the grapes.

**APPELATION OF ORIGIN** DO Penedès **SUBAREA** Costers de l’Anoia

**ESTATE** Can Bas Domini Vinícola **VINEYARDS** La Capella, El Repòs

### FOOD PAIRING

Pairs nicely with white and red meats, especially roast duck and beef tenderloin. We recommend serving it at 16-17°C.

### WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Destemmed to prevent herbal or bitter notes. Cooling down the grapes after handpicking between 10 and 15 °C. Selection on table. Delicate pressing with low yields. Separate fermentation and ageing of the varieties. Maceration of the grapes on its lees during two weeks with daily pumping to favour extraction until fermentation is ended, at a controlled temperature of 25°. Eighteen months of ageing in new French oak barrels of 225l and one year in bottle before its release. It has an optimal ageing potential for up to 7 years.

**ALCOHOL/VOL**  
15,8% Vol

**TOTAL ACIDITY**  
6 g/l

**PH**  
3.61

**RESIDUAL SUGAR**  
0.5 g/l

**SULPHUR CONTENT**  
48 mg/l

**ALTITUDE**  
270 m

**VINE AGE**  
La Capella plot (Cab. Sauvignon): 52 years  
El Repòs plot (Syrah): 28 years

**YIELD**  
4,400 Kg/Ha

**PRODUCTION**  
5,885 bottles