



CAN BAS XAREL·LO 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 Xarel·lo 100%.

APPELATION OF ORIGIN D.O. Penedès.

TASTING NOTES

Gold and bright in colour, Can Bas Xarel·lo offers aromas of white fruit and citrus. The palate is fresh and persistent, with a tempting backbone of yellow apple and riped pear.

FOOD PAIRING

Excellent as an aperitif, this wine also combines perfectly with Asian cuisine and cured cheeses. We recommend serving it at 8 °C.

SOIL TYPE

Can Bas Xarel·lo is planted on a chalky-clay soil with a slightly alkaline pH. These features allow good drainage which, together with the limited presence of organic matter, favours the cultivation of vines to be carried out in very good condition.



CLAY LOAM 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. A small part of the ageing is performed in oak French barrels for six months and another part in clay vessels.

ALCOHOL/VOL

14% Vol

TOTAL ACIDITY

5.3 g/l

PH

3.15

RESIDUAL SUGAR

0.7 g/l

SULPHUR CONTENT

94 mg/l



VINE TRAINING

Cordon Royat

ALTITUDE

220 m

VINE AGE

Average of 25 years old

YIELDS

6,500 Kg/Ha