



# D'ORIGEN P3 XAREL•LO 2018

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** Xarel•lo 100%.

### TASTING NOTES

Pale gold and bright in colour. On the nose, a strong bouquet featuring fresh white fruit (apple and pear), floral and Mediterranean herb notes with hints of vanilla. In the mouth it is unctuous and light with well-integrated acidity. The finish is long lasting and refreshing.

### SOIL TYPE SANDY LOAM

Can Bas Xarel•lo is planted in a sandy-loam soil with a slightly alkaline pH. These features allow good drainage which, together with the limited presence of organic matter, favours to carry out the cultivation of vines in optimal conditions.

### VINTAGE 2018

A year characterized by regular rainfall until August which has resulted in high performance of the vines. The harvest came later than in previous years providing grapes of an optimal state of maturity resulting in fresher, aromatic and lasting wines.

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

**ESTATE** Can Bas Domini Vinícola **VINEYARD** La Romana, plot number 3

### FOOD PAIRING

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

### WINEMAKING

Xarel•lo is originally from plot number 3 of La Romana vineyard in Can Bas estate. Grapes are handpicked and collected in small boxes to avoid bursting. Double selection, in the vineyard and on sorting table. Refrigeration of the grapes for 24 hours at 10 °C . Destemmed to prevent herbal or bitter notes. Two-hour cold skin maceration followed by delicate pressing with low yields. Fermentation and ageing on its lees for six months is performed in different ways: 10% in oak French barrels and 5% in amphora. The rest in steel tanks on its lees for the same period of time. Blending and bottling proceeds.

### EUROPEAN ORGANIC CERTIFICATION



**ALCOHOL/VOL**  
13% Vol

**TOTAL ACIDITY**  
6.1 g/l

**PH**  
3.12

**RESIDUAL SUGAR**  
0.8 g/l

**SULPHUR CONTENT**  
67 mg/l

**ALTITUDE**  
220 m

**VINE AGE**  
60 years average

**YIELD**  
6,200 Kg/Ha

**PRODUCTION**  
12,930 bottles