



# D'ORIGEN P5 MUSCAT 2019

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** Muscat 100%

### TASTING NOTES

Pale yellow and bright in colour, the primary aromas stand out: white fruit and subtle floral notes. They are completed with the typical bouquet of Muscat grapes. In the mouth it is fresh with outstanding acidity. The finish leaves hints of grapes and white fruit.

### SOIL TYPE SANDY LOAM

The Muscat is planted in deep sandy loam soils, down to 120 cm. These features allow good drainage of the soil and water retention. Along with the scarcity of organic matter, they ensure that the vines are cultivated in very good conditions.

### VINTAGE 2019

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

**APPELLATION OF ORIGIN** DO Penedès **SUBAREA** Costers de l'Anoia  
**ESTATE** Can Bas Domini Vinícola **VINEYARD** La Servera, plot number 5

### FOOD PAIRING

Excellent as an aperitif or by the glass, this wine combines perfectly with foies, Asian cuisine, light meat dishes such as roasted chicken with sweet potatoes and vegetables, grilled blue fish and cured cheeses. We recommend serving it at 8 °C.

### WINEMAKING

The Muscat comes from plot number 5 of La Servera vineyard in Can Bas estate. Grapes are hand-picked and collected in small boxes to avoid bursting. Double selected, in the vineyard and on sorting table. Refrigeration of the grapes for 24 hours at 10 °C. Destemmed to prevent herbal or bitter notes. Delicate pressing with low yields. Fermentation at a controlled temperature of 15 °C. Half year ageing on its lees in steel tanks.

### EUROPEAN ORGANIC CERTIFICATION



**ALCOHOL/VOL**  
12.33 % Vol

**TOTAL ACIDITY**  
6.45 g/l

**PH**  
3.03

**RESIDUAL SUGAR**  
0,69 g/l

**SULPHUR CONTENT**  
92 mg/l

**ALTITUDE**  
232 m

**VINE AGE**  
25 years average

**YIELD**  
8,900 Kg/Ha

**PRODUCTION**  
12.650 bottles