



LA ROMANA 2018

This wine is a blend of grapes from a very special Chardonnay plot and an old low-yield Xarel-lo vineyard. This vineyard is named LA ROMANA after the Roman remains located nearby: the Via Augusta and a prosperous villa which thrived in time of the Empire.



GRAPE VARIETIES Chardonnay 70%, Xarel-lo 30%.

TASTING NOTES

Clear and warm yellow in colour, its bouquet is very elegant and mineral, with floral, nutty and toast notes. The mouth attack is fine, silky and broad, with a slightly saline finish which makes it long-lasting and pleasant.

SOIL TYPE LIMESTONE

Limestone soil very positive for Xarel-lo, with scarce organic matter and enough water for the vine.

VINTAGE 2018

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.

CLAY VESSELS: OUR CULTURAL HERITAGE

According to historical accounts, the ancient Romans fermented and aged their wine in large clay vessels called *dolia*. During the 1st century AD, this practice was common in the Roman settlement that later became the Can Bas Estate.

We returned to our roots and we aged part of our premium white wines in clay amphoras of 150 litres for six months, enhancing its character. The result is a cleaner wine with pronounced minerality.

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

ESTATE Can Bas Domini Vinícola **VINEYARDS** La Romana, El Serral

FOOD PAIRING

LA ROMANA 2018 pairs well with oysters, seafood and white fish, also with different kinds of traditional foods. We recommend serving it at 12 °C.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Grapes collected in small boxes. Double selection in the vineyard and later on table. Refrigeration of the grapes for 24 hours at 10 °C. Delicate pressing with low yields. Separate fermentation of the different varieties at 15 °C. 90 % of the juice is fermented and aged in 500-litre French oak barrels and the other 10% in 150l clay amphora for six months to increase its complexity. Proceeds the blending of the wines and an added ageing in bottle of at least one year and a half before sale. It has an optimal ageing potential for up to 7 years.

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL
13.7% Vol

TOTAL ACIDITY
5.9 g/l

PH
3.20

RESIDUAL SUGAR
0.3 g/l

SULPHUR CONTENT
78 mg/l

ALTITUDE
200 m

VINE AGE
60 years average

YIELD
4,800 Kg/Ha

PRODUCTION
2,260 bottles