



# D'ORIGEN P9 CABERNET SAUVIGNON 2019

From our historical estate comes this wine deep-rooted in the land, the essence of our origins and sincere expression of our terroir.  
"We are what we do; we do what we are".



**GRAPE VARIETIES** Cabernet Sauvignon 100%

### TASTING NOTES

The bouquet is clean and intense with fresh berry notes over a spicy, balsamic base. In the mouth it is mild with sweet, pleasant tannins and a light structure with a good volume. The finish is fresh and long-lasting.

### SOIL TYPE CLAY LOAM SOIL

Cabernet Sauvignon sits in deep clay loam soil, containing rocky areas. These soils have good drainage and water retention capacity, which favours very healthy crops.

### VINTAGE 2019

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. Produced in conversion to organic agriculture

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

**ESTATE** Can Bas Domini Vinicola. **VINEYARD** Els Cirerers, plot number 9

### FOOD PAIRING

D'Origen Cabernet Sauvignon is a perfect pairing of roasts and stews of chicken and light meats, mushroom or meat risottos and pasta dishes, and cured cheeses . We recommend serving it at 12 °C.

### WINEMAKING

Cabernet Sauvignon plot number 9 of Els Cirerers vineyard in Can Bas Estate. Grapes are hand-picked and carried to the winery in boxes to avoid bursting, where they are kept for 24 hours at a cooled temperature of 10°C. Grapes are selected on the sorting table and destemmed to prevent herbal or bitter notes. Delicate pressing with low yields proceeds. Fermentation takes place at a controlled temperature of 22 °C. Brief ageing on its less of three months in French oak barrels to increase the complexity of the resulting wine.

### EUROPEAN ORGANIC CERTIFICATION



**ALCOHOL/VOL**  
14.97% Vol

**TOTAL ACIDITY**  
5 g/l

**PH**  
3.32

**RESIDUAL SUGAR**  
0.5 g/l

**SULPHUR CONTENT**  
56 mg/l

**ALTITUDE**  
207 m

**VINE AGE**  
Average of 20 years old

**YIELDS**  
4,000 Kg/Ha

**PRODUCTION**  
11,500 bottles