



LA CREU 2019

LA CREU receives its name from one of the symbols that best identifies wines. Can Bas: the cross, a convergence between men, land, heritage and our wines.
This wine is made from Sauvignon Blanc, the variety grown in the plot holding this same name.



GRAPE VARIETY Sauvignon Blanc 100%

TASTING NOTE

The bouquet features tropical notes (passion fruit, mango) combined with sweet Mediterranean fruit (nectarine and apricot). Hints of toast from the new oak. In the mouth it is sweet, fresh and unctuous, defining the fruit notes in the bouquet.

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

ESTATE Can Bas Domini Vinicola. **VINEYARD** La Creu

FOOD PAIRING

LA CREU is an ideal wine for accompanying risotto, spiced vegetables and baked or grilled fish. We recommend serving it at 10 °C.

SOIL LIMESTONE

The Sauvignon Blanc grows in on limestone soil with a slightly alkaline Ph which together with the scarcity of organic matter, ensure that the grapes are harvested in optimal conditions.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Grapes are collected in boxes. Refrigeration of the grapes for 24 hours at 10 °C. Double selection in the vineyard and later on table. Destemmed to prevent herbal or bitter notes. Cold maceration in the press, with their skins to extract more aromas. Delicate pressing with low yields. Fermentation at 15 °C. 35% of the resulting juice is fermented in 500-litre new French oak barrels and the rest in small stainless tanks for six months to increase the wine's complexity. Wine with three years of optimal ageing.

VINTAGE 2019

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

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL

14.60% Vol

TOTAL ACIDITY

7 g/l

PH

3.15

RESIDUAL SUGAR

0.6 g/l

SULPHUR CONTENT

85 mg/l

ALTITUDE

220 m

VINE AGE

40 years average

YIELD

4,000 Kg/Ha

PRODUCTION

2,920 bottles