



# LA ROMANA 2019

Designates the plot of Chardonnay and Xarel·lo de la finca vineyards where Roman vestiges of the Via Augusta and a prosperous vil·la at the time of the Empire have been found.



**GRAPE VARIETIES** Chardonnay 56%, Xarel·lo 44%.

### TASTING NOTES

The nose is dominated by aromas of white stone fruit, with light tropical notes on a toasted background from the aging. The palate is silky, voluminous, very long and slightly saline due to its passage through amphorae.

### SOIL TYPE LIMESTONE

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

### VINTAGE 2019

This was a year of low but persistent rainfall, with little accumulated rainfall, which favored good vegetative growth, good production and excellent sanitary conditions. It was possible to wait for the desired ripening, obtaining high quality wines with a long life.

### CLAY VESSELS: OUR CULTURAL HERITAGE

According to historical accounts, the ancient Romans fermented and aged wine in large earthenware jars called dolia. During the 1st century AD, this practice was common to the Roman villa that later became the finca Can Bas.

We have returned to our roots, depositing a part of the wine from which it is made LA ROMANA in 150-liter clay amphorae for six months, which has enhanced its character. The result is a pure wine with a pronounced minerality.

**DENOMINATION OF ORIGIN** DO Penedès. **SUBZONE** Costers de l'Anoia

**ESTATE:** Can Bas Domini Vinícola **Vineyard:** La Romana and El Serral

### TASTING

It goes very well with oysters, shellfish, white fish and all traditional party food. Best served at 12 °C.

### ELABORATION

Harvest by hand. Selection at the vineyard and at the picking table. Grapes transferred in boxes and refrigerated for 24 hours at about 10 °C. Grapes are skimmed to avoid herbaceous notes and bitterness. Gentle pressing with low yields. The two varieties are worked separately, both in fermentation (at a controlled temperature of 15 °C) and in aging. To increase the complexity of the resulting wine, 90% of the must is fermented and aged in 500-liter French oak barrels for six months and 10% in amphorae for 6 months. After this period, the wine is blended, bottled and aged in bottle for a year and a half before being marketed. Wine with an optimum aging time of 5 years.

### Organic VITICULTURE



**ALCOHOLIC CONTENT**  
14,65% Vol

**TOTAL ACIDITY**  
5.9 g/l

**PH**  
3.25

**RESIDUAL SUGAR**  
0,5 g/l

**TOTAL SULFUR**  
98 mg/l

**ALTITUDE**  
200 m

**AGE OF THE VINES**  
Average of 60 years old

**PERFORMANCE**  
4.000 kg/ha

**PRODUCTION**  
2.350 botellas