



LA CREU 2021

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 Vinícola. **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 2021

Harvest classified as excellent for the quality and health of the grapes. 2021 was a year of not very cold temperatures in winter and a hot start to summer, which favored the growth of the vine in perfect conditions. The mild temperatures of the summer months and the little rainfall that fell meant that the early varieties ripened quickly and very well. Everything has been harvested by hand in 200 kg boxes, respecting the quality of the grapes to the maximum.

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL
14.46% Vol

TOTAL ACIDITY
6,7 g/l

PH
3.13

RESIDUAL SUGAR
0.75 g/l

SULPHUR CONTENT
90 g/l

ALTITUDE
220 m

VINE AGE
40 years average

YIELD
5,000 Kg/Ha

PRODUCTION
4.664 bottles