



LA CREU 2022

LA CREU receives its name from one of the symbols that best identifies wines in 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.

SOIL LIMESTONE

The Sauvignon Blanc grows in on limestone soil with a slightly alkaline Ph which together with the scarcity of organic matter, It favors that the cultivation of the vines is carried out in optimal conditions

VINTAGE 2022

A beginning of the year with good reserves of water coming from winter, favoured a good sprouting of the stocks and a proper vegetative development. From the moment the vine began to sprout, until the harvest, the rain was rather scarce in quantity of liters of water, giving as result low yield but with very good concentration and quality. Because of the absence of rain, the health of the grapes has been excellent and we can consider 2022 a very good year in terms of wines, very aromatic and with a lot of concentration and good acidity.

APPELATION 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.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Grapes are picked up 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 steel tanks for six months to increase the wine's complexity. Wine with three years of optimal ageing.

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL

13,91% Vol

TOTAL ACIDITY

6,5 g/l

PH

3,08

RESIDUAL SUGAR

0,8 g/l

SULPHUR CONTENT

94 g/l

ALTITUDE

220 m

VINE AGE

40 years average

YIELD

4.000 Kg/Ha

PRODUCTION

5.000 bottles