

# LA CAPELLA 2017

LA CAPELLA (The chapel in Catalan) is named after a plot of old Cabernet Sauvignon vines planted around a medieval chapel within the Can Bas estate. The wine is a blend of this variety and Syrah from El Repòs plot.

GRAPE VARIETIES Syrah 70%, Cabernet Sauvignon 30%

### TASTING NOTES

In the nose, aromas of ripe fruit and raspberry jam. Spices and nuances of cedar. On the palate, a presence of fine and elegant tannins that embrace candied fruits with refined nuances of undergrowth typical of a fine aging. An elegant wine with a long and persistent finish.

# APPELATION OF ORIGIN DO Penedès SUBAREA Costers de l'Anoia

ESTATE Can Bas Domini Vinícola VINEYARDS La Capella, El Repòs

#### FOOD PAIRING

Pairs nicely with white and red meats, especially roast duck and beef tenderloin. We recommend serving it at 16-17°C.

#### SOIL TYPE SILTY CLAY LOAM

The soil where the grapes for LA CAPELLA sit is composed of a silty clay loam soil. It is a welldrained soil, with a medium-fine texture and a low content of organic matter.

#### VINTAGE 2017

For the second consecutive year in 2017, it was a hot and very dry year. However, spring rain ensured good vegetative development, favoring the production of high-quality grapes and optimal health conditions.

## WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Destemmed to prevent herbal or bitter notes. Cooling down the grapes after handpicking between 10 and 15 °C. Selection on table. Delicate pressing with low yields. Separate fermentation and ageing of the varieties. Maceration of the grapes on its lees during two weeks with daily pumping to favour extraction until fermentation is ended, at a controlled temperature of 25°. Eighteen months of ageing in new French oak barrels of 2251 and one year in bottle before its release. It has an optimal ageing potential for up to 7 years.



CAN BAS BELONGS TO THE GROUP PERE VENTURA FAMILY WINE ESTATES

