



D'ORIGEN P5 MUSCAT 2021

D'Origen are young varietal wines from single vineyards.

These are wines deep-rooted in the land, the essence of our origins and the true expression of our terroir.

"We are what we do; we do what we are".



GRAPE VARIETY Muscat 100%

TASTING NOTES

Pale yellow and bright in colour, the primary aromas stand out: white fruit and subtle floral notes. They are completed with the typical bouquet of Muscat grapes. In the mouth it is fresh with outstanding acidity. The finish leaves hints of grapes and white fruit.

SOIL TYPE SANDY LOAM

The Muscat is planted in deep sandy loam soils, down to 120 cm. These features allow good drainage of the soil and water retention. Along with the scarcity of organic matter, they ensure that the vines are cultivated in very good conditions.

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.

APPELLATION OF ORIGIN DO Penedès **SUBAREA** Costers de l'Anoia

ESTATE Can Bas Domini Vinícola **VINEYARD** La Servera, plot number 5

FOOD PAIRING

Excellent as an aperitif or by the glass, this wine combines perfectly with foies, Asian cuisine, light meat dishes and cured cheeses. We recommend serving it at 8 °C.

WINEMAKING

The Muscat comes from plot number 5 of La Servera vineyard in Can Bas estate. Grapes are hand-picked and collected in small boxes to avoid bursting. Double selected, in the vineyard and on sorting table. Refrigeration of the grapes for 24 hours at 10 °C. Destemmed to prevent herbal or bitter notes. Delicate pressing with low yields. Fermentation at a controlled temperature of 15 °C. During vinification, 20% of the wine is kept in french oak barrels for six months while 80% remaining ferments in stainless steel tanks.

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL

14,52 % Vol

TOTAL ACIDITY

7.1 g/l

PH

3.09

RESIDUAL SUGAR

2.7 g/l

SULPHUR CONTENT

76 mg/l

ALTITUDE

232 m

VINE AGE

25 years average

YIELD

5.800 Kg/Ha

PRODUCTION

3.900 bottles