



MONREAL 2015

The deep respect for the peasant farmers we have in Can Bas has led us to name one of the best located plots of Cabernet Sauvignon – and the wine born out of it – with the surname of the family of peasants which worked our land for over a century. Their hardworking approach is an example for us.



GRAPE VARIETY Cabernet Sauvignon 100%

TASTING NOTES

Cherry tones and mid-high depth colouring, it is complex, rich and warm, with a hint of sweetness. On the nose, we get fresh and ripe fruit like red currants and plums, as well as the balsamic, smoky and spiced background notes typical of ageing in French oak. At first, it is frank and direct on the palate, giving way to a firm, warm taste without any dissonance. With its round, mature tannins, it is a wine with character and complexity, expressive on the palate, deep and with a long finish. Meant to be stored for further ageing.

SOIL TYPE SANDY LOAM

The MONREAL plot has a sandy loam soil, with little organic matter, well drained and where the lines are deeply rooted.

VINTAGE 2015

A late summer without much rainfall and mild temperatures brought an optimum ripening of the Cabernet Sauvignon, which resulted in very healthy grapes with a good concentration of flavours.

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

ESTATE Can Bas Domini Vinícola **VINEYARD** Monreal

FOOD PAIRING

Ideal for accompanying red meat, duck and all kinds of stews. Also pairs with smoked meats, cured cheeses and with truffle dishes. We recommend serving it at 16-17°C.

WINEMAKING

Handpicking with small boxes to avoid grape bursting. Cooling down the grapes after handpicking between 10 and 15 °C. Selection on table. Destemmed to prevent herbal or bitter notes. Delicate pressing with low yields. Separate fermentation of the different varieties at 27°C with daily pumping to increase extraction. Battonage for three months to gain in volume and expression. Follows eighteen months of ageing in new French oak barrels of 225l. After bottling the wines rest in the winery for at least one year before release. It has an optimal ageing potential for up to 10 years.

ALCOHOL/VOL
15,8% Vol

TOTAL ACIDITY
5.4 g/l

PH
3.68

RESIDUAL SUGAR
0.8 g/l

SULPHUR CONTENT
96 mg/l

ALTITUDE
260 m

VINE AGE
Average of 27 year-old

YIELD
3,500 Kg/Ha

PRODUCTION
2,440 bottles