



D'ORIGEN P3 XAREL·LO 2019

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 Xarel·lo 100%.

TASTING NOTES

Pale gold and bright in colour. On the nose, a strong bouquet featuring fresh white fruit (apple and pear), floral and Mediterranean herb notes with hints of vanilla.
In the mouth it is unctuous and light with well-integrated acidity. The finish is long lasting and refreshing.

SOIL TYPE SANDY LOAM

Can Bas Xarel·lo is planted in a sandy-loam soil with a slightly alkaline pH. These features allow good drainage which, together with the limited presence of organic matter, favours to carry out the cultivation of vines in optimal conditions.

VINTAGE 2019

A year characterized by regular rainfall until August which has resulted in high performance of the vines. The harvest came later than in previous years providing grapes of an optimal state of maturity resulting in fresher, aromatic and lasting wines.

APPELLATION OF ORIGIN D.O. Penedès **SUBAREA** Costers de l'Anoia

ESTATE Can Bas Domini Vinícola **VINEYARD** La Romana, plot number 3

FOOD PAIRING

Excellent as an aperitif, this wine also combines perfectly with Asian cuisine and cured cheeses.
We recommend serving it at 8 °C.

WINEMAKING

Xarel·lo is originally from plot number 3 of La Romana vineyard in Can Bas estate. Grapes are handpicked and collected in small boxes to avoid bursting. Double selection, in the vineyard and on sorting table. Refrigeration of the grapes for 24 hours at 10 °C . Destemmed to prevent herbal or bitter notes. Two-hour cold skin maceration followed by delicate pressing with low yields. Fermentation and ageing on its lees for six months is performed in different ways: 10% in oak French barrels and 5% in amphora. The rest in steel tanks on its lees for the same period of time. Blending and bottling proceeds.

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL
14,48 Vol

TOTAL ACIDITY
6.0 g/l

PH
3.2

RESIDUAL SUGAR
0.5 g/l

SULPHUR CONTENT
85 mg/l

ALTITUDE
220 m

VINE AGE
60 years average

YIELD
5,800 Kg/Ha

PRODUCTION
12,450 bottles