



# D'ORIGEN P3 XAREL·LO 2022

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.

### HARVEST 2022

Harvest rated excellent due to the quality and health status of the grapes. 2022 has been one of the hottest vintages in recent years. Mild temperatures during spring and warm temperatures in summer, accompanied by repeated drought, reduced yields but increased quality. All varieties could be harvested at their optimal point of ripeness. Everything has been harvested by hand in 300 kg boxes, respecting the quality of the grapes to the maximum.

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

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

### FOOD PAIRING

Being a very versatile wine, it is excellent as an aperitif, in glasses or in harmony with dishes based on white meat, fish and pasta. It goes perfectly with oriental cuisine, as well as with cured Cheese. It is recommended to serve at 8 °C.

### WINEMAKING

Grapes are hand-picked and collected in small boxes to avoid bursting. Double selection, in the vineyard and on sorting table. 24 hours refrigeration at about 10°C. Delicate pressing at low yield.

Fermentation at 15 °C. 25% of the wine is aged in French oak barrels on its lees for 6 months and battonage. The rest has been placed in a stainless steel tank. Blending and bottling proceeds.

### EUROPEAN ORGANIC CERTIFICATION



**ALCOHOL/VOL**  
14,39 Vol

**TOTAL ACIDITY**  
6,2 g/l

**PH**  
3.07

**RESIDUAL SUGAR**  
0.6 g/l

**SULPHUR CONTENT**  
91 mg/l

**ALTITUDE**  
220 m

**VINE AGE**  
60 years average

**YIELD**  
4.000 Kg/Ha

**PRODUCTION**  
6.119 bottles