



*“We are what we do, we do what we are”*



## CAN BAS D'ORIGEN P3 2019 XAREL·LO

D'ORIGEN is a collection of monovarietal organic wines coming from selected plots of a single vineyard. Highly expressive, they reveal the importance of their origin, the typicity of the domain and its terroir as well as the specificity of the vintage year.

**Designation of origin** DO Penedès

**Subarea** Costers de l'Anoia

**Grape variety** 100% Xarel·lo

**Vintage 2019:** 2019 was characterized by a slightly rainy winter and spring with mild temperatures resulting in a late vine budding. Summer was warm with temperatures over average in June. The harvest came later than previous years globally without raining. The Xarel·lo could thus reach its optimum ripening and concentration to provide the maximum balance to allow the elaboration of long ageing potential wines.

**Harvest 2019:** La Romana, the plot number 3 of our estate has been harvested on the 24<sup>th</sup> of September. To preserve the grapes from bursting and allow a first selection in the vineyard, the grapes are handpicked, collected in small boxes and then refrigerated for 24 hours.

**Winemaking:** After the refrigeration, a second selection is made on the sorting table in the cellar. Skin maceration is made during 3 hours in the press itself. CAN BAS D'ORIGEN P3 natural is made with free run must, in other words, the must obtained before the pressing. The wine is then settled after 36 hours. Alcoholic fermentation in two 500-liter French oak barrels of first or second use at a controlled temperature. The wine age on its lees for 6 months with periodical *battelage* and is then bottled without any filtering. No sulfites either any other products are added during winemaking.

**Tasting Note:** CAN BAS D'ORIGEN P3 natural is a clean and bright wine. Pale gold and bright in color with golden hues. On the nose, a strong bouquet featuring ripen white fruit (apple and pear) with hints of vanilla and coconut from the barrel. The nose shows tones of fennel and Mediterranean herbs. This Xarel·lo is broad on the entry with an extraordinary well-balanced acidity and along-lasting and refreshing after taste.

**Food Pairing:** CAN BAS D'ORIGEN P3 natural is a very versatile wine, ideal to enjoy on its own at any occasion. Excellent for a great aperitif, this wine also combines perfectly with white meat dishes, rice, seafood, and diverse types of fishes. It perfectly matches with cold meats, dishes cooked with truffle, soft cheese and Asian cuisine.

**Service:** Uncork it before serving at an ideal temperature of 8° C.

**Storing:** We recommend storing CAN BAS D'ORIGEN P3 natural in a wine refrigerator or in a room with a steady temperature. Humidity must be constant, no lower than 70%.

The wine has an ageing potential of approximately 2 to 3 years.

### Technical characteristics

**Vineyard planted in** 1958

**Yield** 15314 kg / ac

**Bottles produced** 1403

### Analytical data

**Alcohol content** 14.48 % Vol

**Total acidity (tartaric acid)** 7,1 g/l

**Residual sugar** 0,32 g/l





## CAN BAS D'ORIGEN P3 NATURAL WINE

**Costers de l'Anoia Subarea:** Can Bas Domini Vinícola is located in the South West of Barcelona, in the center of the limited area of the DO Penedès; an area located between the pre-Coastal and Coastal mountain chains in Catalonia.

**Climatology:** Penedès Designation of Origin has a great diversity of microclimates, a consequence of its proximity to the Mediterranean Sea and its altitude. The climatology is typically Mediterranean. Thanks to the influence and the proximity to the sea, the temperatures at Can Bas Domini Vinícola are mild. The average rainfall is of 550 ml per year.

**Vine training:** Plot 3, La Romana, is trained horizontally (in Double Royat and shoot growth along horizontal trellising).

**Soil:** The soil at Can Bas Domini Vinícola is characterized by its depth, of medium textures, low content of organic matter and moderately high levels of carbonates. It has excellent aptitudes for the vine growing, the vines have a manageable vigor offering a moderate yield. Can Bas Domini Vinícola nobility consists in the different soils in each plot, which marks its particular typicity.

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

## THE PLOTS AT CAN BAS DOMINI VINÍCOLA

**Location:** 198 ac of property situated at Can Bas-Subirats (Alt Penedès), in the center of Catalonia, 25 miles far from Barcelona. A total of 150 ac are planted with vineyard, distributed in 17 plots. The grapes for CAN BAS D'ORIGEN P3 Natural comes from the old vineyard La Romana plot, at the NE of the wine domain, planted in 1958.

