



D'ORIGEN P3 WITHOUT ADDED SULFITES 2020

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.



GRAPE VARIETY Xarel·lo 100%.

TASTING NOTE

CAN BAS D'ORIGEN P3 without added sulfites 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.

SOIL TYPE SANDY LOAM

Can Bas d'Origen P3 without added sulfites 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 2020

Harvest classified as excellent for the quality and health of the grapes. Very low yields and an unbeatable health status have meant that this year the grapes were in perfect conditions to make still wines. This is added to the fact that it has been a year in which it didn't rain much at harvest time, so it was possible to wait for the grapes to reach the desired maturity, especially in the late varieties and, therefore, to the quality we were looking for to make high-end wines. Everything has been harvested by hand in 200 kg boxes, respecting the quality of the grapes to the maximum.

APPELLATION OF ORIGIN DO Penedès. **SUBZONE:** Costers de l'Anoia

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

FOOD PAIRING

CAN BAS D'ORIGEN P3 without added sulfites 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.

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 without added sulfites is made with flower 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 ages on its lees for 6 months with periodical battonage and is then bottled without any filtering. No sulfites either any other products are added during winemaking.

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL
14,92% Vol.

TOTAL ACIDITY
6,9 g/l

PH
3.2

RESIDUAL SUGAR
0,3 g/l

SULPHUR CONTENT
0 mg/l

ALTITUDE
220 m

VINE AGE
60 years average

YIELD
5.800 Kg/Ha

PRODUCTION
1.956 bottles