



D'ORIGEN P3 WITHOUT ADDED SULFITES 2022

D'ORIGEN is a collection of monovarietal and micro-plot organic wines, highly expressive, which reveal the importance of their place of origin, the typicity of the domain and its terroir as well as the particular conditions of the vintage.



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 a long-lasting and refreshing after taste.

SOIL (LIMESTONE)

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 2022

A beginning of the year with good reserves of water coming from winter, favoured a good sprouting of the stocks and a proper vegetative development. From the moment the vine began to sprout, until the harvest, the rain was rather scarce in quantity of liters of water, giving as result low yield but with very good concentration and quality. Because of the absence of rain, the health of the grapes has been excellent and we can consider 2022 a very good year in terms of wines, very aromatic and with a lot of concentration and good acidity.

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

ESTATE Can Bas Domini Vinícola **VINEYARD** La Romana, parcel·la 3

TASTING

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

Selection table at the entrance to the pressing and subsequent destemming of the grapes to avoid greenness and woody tastes. Film maceration for 3 hours in the press. D'Origen P3 is made with flower must, that is to say the must extracted before starting the pressing cycle. Static mud removal after 36 hours. Alcoholic fermentation in two 500 liter french oak barrels of first or second year, at a controlled temperature. Breeding on the mothers for 6 months with periodic battonage. Bottled without prior filtration or clarification. No sulphites or any other products are added during the entire production process.

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL
14,45% Vol.

TOTAL ACIDITY
7,2 g/l

PH
3,00

RESIDUAL SUGAR
0,3 g/l

SULPHUR CONTENT
0 mg/l

ALTITUDE
220 m

VINE AGE
60 years average

YIELD
5.000 Kg/Ha

PRODUCTION
2500 bottles