



D'ORIGEN P9 CABERNET SAUVIGNON 2021

From our historical estate comes this wine deep-rooted in the land, the essence of our origins and sincere expression of our terroir.
"We are what we do; we do what we are".

GRAPE VARIETIES Cabernet Sauvignon 100%

TASTING NOTES

The bouquet is clean and intense with fresh berry notes over a spicy, balsamic base. In the mouth it is mild with sweet, pleasant tannins and a light structure with a good volume. The finish is fresh and long-lasting.

SOIL TYPE CLAY LOAM SOIL

Cabernet Sauvignon sits in deep clay loam soil, containing rocky areas. These soils have good drainage and water retention capacity, which favours very healthy crops.

VINTAGE 2021

Harvest rated as excellent for the quality and health of the grapes. 2021 was a year with mild winter temperatures and a warm start to the summer, which favored the growth of the vines in perfect conditions. The mild temperatures during the summer months and the scarce rainfall led to a quick and very good ripening of the early varieties. Everything was harvested by hand in 200 kg boxes, ensuring the highest respect for the quality of the grapes.

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

ESTATE Can Bas Domini Vinicola. **VINEYARD** Els Cirerers, plot number 9

FOOD PAIRING

D'Origen Cabernet Sauvignon is a perfect pairing of roasts and stews of chicken and light meats, mushroom or meat risottos and pasta dishes, and cured cheeses. We recommend serving it at 12 °C.

WINEMAKING

Cabernet Sauvignon plot number 9 of Els Cirerers vineyard in Can Bas Estate. Grapes are hand-picked and carried to the winery in boxes to avoid bursting, where they are kept for 24 hours at a cooled temperature of 10°C. Grapes are selected on the sorting table and destemmed to prevent herbal or bitter notes. Delicate pressing with low yields proceeds. Fermentation takes place at a controlled temperature of 22 °C. Brief ageing on its less of five months in French oak barrels to increase the complexity of the resulting wine.

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL
15% Vol

TOTAL ACIDITY
4,8 g/l

PH
3.32

RESIDUAL SUGAR
1.3 g/l

SULPHUR CONTENT
87 mg/l

ALTITUDE
207 m

VINE AGE
Average of 20 years old

YIELDS
4,000 Kg/Ha

PRODUCTION
11,330 bottles