



D'ORIGEN P3 WITHOUT ADDED SULFITES 2023

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 2023

Harvest classified as good for the quality and health of the grapes. 2023 has been warmer than previous ones, particularly in the spring and summer seasons, with severe heatwaves during the harvest period. The heat and drought have caused a decrease in yields. High temperatures both during the day and at night, with minimal thermal contrast between day and night and very little rainfall, have resulted in significant losses in acidity. Everything has been harvested by hand in 200 kg boxes, respecting the quality of the grapes to the maximum.

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

After the manual harvest in 250 kg boxes, the grapes rest for 24 hours at a controlled temperature. A total destemming and gentle crushing are performed to preserve the wine's elegance. Maceration lasts 2 hours to gain complexity, and fermentation takes place in 5,000-liter tanks. The wine undergoes 100% aging on its own lees in the tank to gain creaminess. Afterward, clarification, filtration, and bottling are carried out, and the wine rests for at least 3 months in the bottle before being released for sale.

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL
13% Vol.

TOTAL ACIDITY
7,0 g/l

PH
3,00

RESIDUAL SUGAR
0,5 g/l

SULPHUR CONTENT
0 mg/l

ALTITUDE
220 m

VINE AGE
30 years average

YIELD
5.800 Kg/Ha

PRODUCTION
2.349 bottles