



D'ORIGEN P5 MUSCAT 2023

D'Origen are young varietal wines from single vineyards.

These are wines deep-rooted in the land, the essence of our origins and the true expression of our terroir.

"We are what we do; we do what we are".

GRAPE VARIETY Muscat 100%

TASTING NOTES

The wine moves away from the traditional concept of Muscat, showcasing elegance both on the nose and on the palate. On the nose, it reveals notes of chamomile, lychee, and fresh exotic fruits like physalis. On the palate, it demonstrates nerve, good structure, and marked acidity. Long and fragrant, it accompanies us with a gentle touch during gastronomic moments.

SOIL TYPE SANDY LOAM

The Muscat is planted in deep sandy loam soils, down to 120 cm. These features allow good drainage of the soil and water retention. Along with the scarcity of organic matter, they ensure that the vines are cultivated in very good 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 **SUBAREA** Costers de l'Anoia

ESTATE Can Bas Domini Vinícola **VINEYARD** La Servera, plot number 5

FOOD PAIRING

It pairs well with a variety of dishes, from aged cheeses and appetizers to Asian cuisine and dishes where spices take center stage.

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. The maceration lasts 2 hours to gain complexity, and fermentation takes place in 5,000-liter vats. The wine undergoes a shared aging process: 90% rests on its own lees in the tank to gain creaminess, while the remaining 10% is aged in second-use French oak barrels for 7 months. Afterward, blending, clarification, and filtration are done.

EUROPEAN ORGANIC CERTIFICATION



ALCOHOL/VOL
13,5% Vol

TOTAL ACIDITY
6.8 g/l

PH
3.09

RESIDUAL SUGAR
2,2 g/l

SULPHUR CONTENT
87 mg/l

ALTITUDE
232 m

VINE AGE
26 years average

YIELD
5.800 Kg/Ha

PRODUCTION
5.860 bottles