



MONREAL 2018

The deep respect for the peasant farmers we have in Can Bas has led us to name one of the best located plots of Cabernet Sauvignon — and the wine born out of it — with the surname of the family of peasants which worked our land for over a century. Their hardworking approach is an example for us.



GRAPE VARIETY Cabernet Sauvignon 100%

TASTING NOTES

Cherry red in color with a medium-high depth. This is a complex, rich, warm, and enticing wine. On the nose, ripe fruit such as redcurrant and plum stands out, with underlying smoky, balsamic, and spicy notes from aging in French oak. The palate is direct and expressive on the attack, followed by a firm, warm, and smooth mouthfeel. The tannins are rounded and mature, giving the wine a marked character and expressive complexity, with a long-lasting finish. Designed as an age-worthy wine.

SOIL TYPE SANDY LOAM

Sandy loam soil, with little organic matter, well drained and where the lines are deeply rooted.

VINTAGE 2018

A year of abundant rainfall up until August has favored optimal vegetative growth of the vines. The harvest took place later than in previous years, yielding grapes with optimal ripeness—both phenolic and technological—resulting in fresher, more aromatic wines with greater aging potential

APPELATION OF ORIGIN DO Penedès **SUBAREA** Costers de l'Anoia

ESTATE Can Bas Domini Vinícola **VINEYARD** Monreal

FOOD PAIRING

Ideal for accompanying red meat, duck and all kinds of stews. It also pairs with smoked meats, cured cheeses and with truffle dishes. We recommend serving it at 16-17°C.

WINEMAKING

Manual harvest using small boxes, followed by grape cooling between 8 and 12°C. Hand selection on a sorting table and destemming to avoid herbaceous notes and bitterness. Fermentation at a controlled temperature of 27°C with two daily pump-overs to enhance extraction. Malolactic fermentation takes place in barrel. The wine is then aged for eighteen months in French oak barrels. Bottled and aged for a minimum of 4 years in the winery before being put on the market.

ALCOHOL/VOL
15% Vol

TOTAL ACIDITY
5.5 g/l

PH
3.25

RESIDUAL SUGAR
0.95 g/l

SULPHUR CONTENT
91 mg/l

ALTITUDE
260 m

VINE AGE
Average of 33 year-old

YIELD
3,800 Kg/Ha

PRODUCTION
2.707 bottles