



LA ROMANA 2022

It refers to the plot of Chardonnay and Xarel·lo vines on the estate where Roman remains of the Via Augusta and a prosperous villa from the time of the Empire have been found.

GRAPE VARIETIES Chardonnay 70%, Xarel·lo 30%.

TASTING NOTES

It is a sublime organic white wine; the appearance is clear with a deep golden color and a bright rim. On the nose it is clean and has a medium intensity of citrus flavor such as green apple and pineapple aromas. It is a full-bodied oaked and amphored white wine and very pleasant on the palate, very complex with a very good balance of aromas of nuts and citrus, with a long and dry finish and smoky hints.

SOIL TYPE LIMESTONE

Limestone soil very positive for Xarel·lo, with scarce organic matter and enough water for the vine.

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.

CLAY VESSELS: OUR CULTURAL HERITAGE

According to historical accounts, the ancient Romans fermented and aged wine in large earthenware jars called dolia. During the 1st century AD, this practice was common to the Roman villa that later became the Can Bas Estate.

We have returned to our roots, depositing a part of the wine from which it is made LA ROMANA in 150-liter clay amphorae for six months, which has enhanced its character. The result is a pure wine with a pronounced minerality.

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

ESTATE: Can Bas Domini Vinícola **Vineyard:** La Romana and El Serral

TASTING

It goes very well with oysters, shellfish, white fish and all traditional party food. Best served at 12 °C.

ELABORATION

Harvest by hand. Selection at the vineyard and at the picking table. Grapes transferred in boxes and refrigerated for 24 hours at about 10 °C. Grapes are skimmed to avoid herbaceous notes and bitterness. Gentle pressing with low yields. The two varieties are worked separately, both in fermentation (at a controlled temperature of 14,5 °C) and in aging. To increase the complexity of the resulting wine, 90% of the must is fermented and aged in 500-liter French oak barrels for six months and 10% in amphorae for 6 months. After this period, the wine is blended, bottled and aged in bottle for a year and a half before being marketed. Wine with an optimum aging time of 5 years.

Organic VITICULTURE



ALCOHOLIC CONTENT
14% Vol

TOTAL ACIDITY
6.1 g/l

PH
3,12

RESIDUAL SUGAR
0,7 g/l

TOTAL SULFUR
120 mg/l

ALTITUDE
200 m

AGE OF THE VINES
Average of 30 years old

YIELD
4.000 kg/ha

PRODUCTION
1.968 bottles