



D'ORIGEN P3

2024



✦ WINERY OWNER

Founded in 2011, Can Bas is part of Pere Ventura Family Wine Estates.

✦ CATEGORY

High-expression white wine, single-varietal Xarel·lo.

✦ INTENTION

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*.

✦ IMPRESSIONS OF THE WINEMAKER

On the nose, delicate aromas of white fruit unfold—apple and pear—intertwined with gentle herbal whispers that recall fennel, all resting on a subtle veil of toasted notes bestowed by its time in oak. On the palate, it reveals itself with clarity and freshness, generous in texture, where the aromas sensed on the nose return and bloom once more. A fine thread of minerality runs through the wine, lending depth and quiet elegance. The faint, bittersweet touch on the finish lingers gracefully, extending the aftertaste and leaving a lasting impression of balance and harmony

✦ PRODUCTION 6.302 bottles.

90

DECANTER
(Vintage 2019)

91

GUÍA PEÑÍN
(Vintage 2019)

90

GUÍA PEÑÍN
(Vintage 2012)

DOUBLE GOLD

SAKURA JAPAN WOMEN'S
WINE AWARDS (Vintage 2021)

✦ ORIGIN

Country Spain	Region Catalonia	Appellation D.O. Penedès
Zone Costers de L'Anoia	Town Subirats	Estate Can Bas Domini Vinícola
Micro-plot La Romana plot N. 3	Ha 3.8	Altitude 220m
Soil type Sandy-loam	Grape varieties 100% Xarel·lo	Yields 5.800 kg / Ha 1 vine = 1 bottle
Viticulture Organic	Climate Mediterranean with strong sea breezes influence	

✦ TECHNICAL INFORMATION

Alcohol 12,5°	Residual sugar 0.96 g/L	Tartaric acidity 5,8 g/L
Bottle format 75 cl	Case format 6 bottles Gift box: 1,2, 3 bottles	Sulphites Yes

✦ WINEMAKING

Harvest Manual, in 200 kg crates
Grape refrigeration 24 h at 8 - 10 °C before pressing
Elaboration Fermentation in stainless steel tanks
Ageing 70% on its lees in the tank and 30% in French oak barrels during 7 months. Minimum of 3 months in the bottle.
Vintage qualification Very good · Excellent · Exceptional



✦ RECOMMENDATIONS

Temperature 8 - 10 °C	Glass Riedel Degustazione	Storage Horizontally
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