







## PERE VENTURA

**\$33.50**

\* Suggested retail price

### Can Bas D'Origen P3 Xarel-Lo Sans Sulfites 2022

 Organic

	Product code	15232023
	Licensee price	\$28.96
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Spain
	Regulated designation	Denominación de origen (DO)
	Region	Cataluna
	Appellation	Penedès
	Varietal(s)	Xarel-lo 100 %
	Alcohol percentage	14.45%
	Colour	White
	Sugar	Dry

#### TASTING NOTES

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.

#### PRODUCT NOTES

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 wit...

#### PRODUCTION NOTES

Selection table at the entrance to the pressing and subsequent destemming of the grapes to avoid greenness and woody tastes. Film maceration for 3 hours in the press. D'Origen P3 is made with flower must, that is to say the must extracted before starting the pressing cycle. Static mud removal after 36 hours. Alcoholic fermentation in two 500 liter french oak barrels of first or second year, at a controlled temperature. Breeding on the mothers for 6 months with periodic battonage. Bottled withoutou...

PERE VENTURA  
- CAVA -

