


PERE VENTURA

\$38.98

* Suggested retail price

Can Bas D'Origen Cabernet Sauvignon P9 2019

 Organic

\$	Service fees	\$5.73
	Product code	15227718
\$	Licensee price	\$33.26
	Format	6x750ml
🚚	Listing type	Private import
📅	Status	Unavailable
🏷️	Type of product	Still wine
🇪🇸	Country	Spain
📍	Regulated designation	Denominación de origen (DO)
📍	Region	Cataluna
🏷️	Appellation	Penedès
🍇	Varietal(s)	Cabernet Sauvignon 100 %
%	Alcohol percentage	15%
🎨	Colour	Red
💧	Sugar	Dry

TASTING NOTES

The bouquet is clean and intense with fresh berry notes over a spicy, balsamic base. In the mouth it is mild with sweet, pleasant tannins and a light structure with a good volume. The finish is fresh and long-lasting.

PRODUCT NOTES

VINTAGE 2019

A year characterized by scarce rainfall which has resulted in low performance of the vines and an excellent sanitary state of the grapes. The harvest has been classified as excellent: the grapes have been picked up at an optimal stage of maturity resulting in a high quality.

PRODUCTION NOTES

Grapes are hand-picked and carried to the winery in boxes to avoid bursting, where they are kept for 24 hours at a cooled temperature of 10°C. Grapes are selected on the sorting table and destemmed to prevent herbal or bitter notes. Delicate pressing with low yields proceeds. Fermentation takes place at a controlled temperature of 22 °C. Brief ageing on its less of three months in French oak barrels to increase the complexity of the resulting wine.

DO DO
PERE VENTURA
- CAVA -

