



## D'Origin P3 Xarel-lo



**Spain, Penedés**

**Vintage:** 2019

**Appellation:** DO Penedés

**Type:** White wine

**Grapes:** 100% Xarello

**Systembolaget's Art No:** [55939](#)

**About the Product:** Xarel•lo is from plot number 3 of La Romana vineyard in Can Bas estate. handpick and the on its lees for 6 months.

**Producer:** Can Bas Domini Vinícola

**About the Producer:** At Can Bas we express ourselves in a style that is both honest and modern, these values go to the very core of our essence. We create excellence from the roots of the earth, combined with our deep knowledge and experience.

Pere acquired CAN BAS in 2011. The initial aim was based on preserving and disseminating the historical legacy of one of the most important vineyard estates in the Penedès wine appellation. This is coupled with the desire to protect this estate, seeped in history, for future generations. CAN BAS is committed to the land, to its people and to its heritage. It is also facing up to the challenge of developing this sleeping beauty of the past, in order to make authentic terroir wines.

**Color:** Gold pale and bright in colour.

**Aroma:** On the nose, a strong bouquet featuring fresh white fruit (apple and pear), floral and Mediterranean herb notes with hints of vanilla.

**Taste:** In the mouth it is unctuous and light with well-integrated acidity. The finish is lasting and refreshing.

**Residual Sugar:** 0,8 g/l **Acid:** 6,1 g/l

**Alcohol:** 13 %

**Goes Well With:**

**Production Method:** handpicked and then on its Lees for 6 months

**Aging:** a small quantity on French oak and ceramic Aphora, the rest on steeltank

**Packaging:** Bottle  
**Quantity per box:** 6 or single  
**Volume:** 750 ml  
**Vintage:** 2019  
**Alcohol:** 13 %  
**Serving Temperature:** 6-8 °C

