



LA ROMANA 2017

The grapes which we produce this wine come from a very special Chardonnay plot and an old low-yield Xarel-lo vineyard. This vineyard is named LA ROMANA after the Roman remains located nearby: the Via Augusta and a prosperous villa which thrived in time of the Empire.



GRAPE VARIETIES Chardonnay 55%, Xarel-lo 45%.

TASTING NOTES

Clear and warm yellow in colour, this wine has an intense nose, with aromas of ripe peach and toasted backbone with hints of vanilla. The palate is rich and elegant with an ethereal finish.

APPELATION OF ORIGIN DO Penedès.

FOOD PAIRING

LA ROMANA 2017 pairs well with oysters, seafood and white fish, also with different kinds of traditional foods. We recommend serving it at 12 °C.

SOIL TYPE

Chardonnay sits on a limestone-clay soil, with a slightly alkaline pH. The vigour of the vine is controlled with the use of ground cover. Xarel-lo has a similar soil, with little organic matter and poor water retention.



CLAY LOAM SOIL



CLAY SOIL

VINTAGE 2017

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.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Grapes are collected in boxes. Double selection in the vineyard and later on table. Refrigeration of the grapes for 24 hours before entering the Cellar at 10 °C. Delicate pressing with low yields. Separate fermentation of the different varieties at 15 °C. Some of the resulting juice is fermented in 500-litre French oak barrels and in small stainless tanks for six months to increase its complexity. Clay vessels are also used during the ageing process.

CLAY VESSELS: OUR CULTURAL HERITAGE

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

We returned to our roots and we aged part of our premium white wines in clay amphoras of 150 litres for six months, enhancing its character. The result is a cleaner wine with pronounced minerality.

ALCOHOL/VOL

14.5% Vol

TOTAL ACIDITY

5.9 g/l

PH

3.25

RESIDUAL SUGAR

1.0 g/l

SULPHUR CONTENT

98 mg/l

ALTITUDE

200 m

VINE AGE

Average of 60 years old

YIELDS

Chardonnay 2.700 Kg/Ha
Xarel-lo 6.200 Kg/Ha

PRODUCTION

2.187 bottles

