



LA ROMANA 2014

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



GRAPE VARIETIES Xarel-lo 70%, Chardonnay 30%.

TASTING NOTES

A creamy, intense, long, noble white. In appearance it has a clear and warm yellow. In aromas it presents a delicious combination of citrics and wild fruit notes, with vanilla coming from the aging in oak. In its palate it surprises: it is delicate, with a silky texture but with persistent and exquisite aromas.

SOIL TYPE

Calcareous clay which is very favorable for the Xarel-lo variety, with little organic matter and little water retention which naturally provides high water stress and good aroma concentration.

VINTAGE 2014

Rainy Autumn (200 l/m2), mild Winter with a lack of rain. Some rain in Spring but the Summer turned out cold and rainy (526 l/m2) and the annual rainfall reached the average.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Destemmed to prevent herbal or bitter notes. Selection on table. Delicate pressing with low yields. Separate fermentation of the different varieties at 15°C using native yeast to enhance the soil expression. Some of the resulting juice is fermented in French oak barrels of 500l and in small stainless steel tanks for six months to increase its complexity. Clay vessels is also used during the aging process.

DESIGNATION OF ORIGIN D.O. Penedès.

FOOD PAIRING

LA ROMANA pairs well with oysters, seafood and white fish. We recommend serving it at 12°C.



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 come back to our roots for the 2014 vintage and aged part of our premium white wines in clay amphoras of 150 liters for four months, enhancing its character. The result is a cleaner wine with pronounced minerality.

ALCOHOL/VOL 13% vol	TOTAL ACIDITY 6 g/l	PH 3.58	RESIDUAL SUGAR 0.6 g/l	SULPHUR CONTENT 93 mg/l
VITICULTURE Ecological performance standards Cordon Royat wine training	ALTITUDE 200m	VINE AGE Average of 60 year-old	YIELDS Xarel-lo 3841 Kg/Ha Chardonnay 7850 Kg/Ha	PRODUCTION 3,000 bottles