



# D'ORIGEN P9 CABERNET SAUVIGNON 2017

From our historical estate comes this wine deep-rooted in the land, the essence of our origins and sincere expression of our terroir.  
"We are what we do; we do what we are".



**GRAPE VARIETIES** Cabernet Sauvignon 100%

### 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.

**APPELLATION OF ORIGIN** D.O. Penedès. **SUBAREA:** Costers de l'Anoia

### FOOD PAIRING

D'Origen Cabernet Sauvignon is a perfect pairing of roasts and stews of chicken and light meats, mushroom or meat risottos and pasta dishes, and cured cheeses. We recommend serving it at 12 °C.

### SOIL TYPE

Cabernet Sauvignon sits in deep clay loam soil, containing rocky areas. These soils have good drainage and water retention capacity, which favours very healthy crops.



CLAY LOAM 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

Cabernet Sauvignon plot number 9 of Els Cirerers vineyard in Can Bas Estate. 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.

### ALCOHOL/VOL

14.92% Vol

### TOTAL ACIDITY

5.85 g/l

### PH

3.56

### RESIDUAL SUGAR

0.3 g/l

### SULPHUR CONTENT

53 mg/l

### ALTITUDE

200 m

### VINE AGE

Average of 20 years old

### YIELDS

Cab. Sauvignon 4,200 Kg/Ha

### PRODUCTION

12,100 bottles

