



LA CREU 2017

LA CREU (The Cross in Catalan) receives its name from one of the symbols that best identifies Can Bas: the cross, a convergence between man, land, heritage and our wines. It is made by the Sauvignon Blanc variety grown in this plot.



GRAPE VARIETIES Sauvignon Blanc 100%.

TASTING NOTES

With a lustrous golden colour with green and ochre reflections, this wine offers white flower and tropical fruit aromas such as peach and lychee. It has an intense, fresh and balanced palate with a lingering mineral backnote.

SOIL

The Sauvignon Blanc sits on limestone-clay soils with a slightly alkaline pH. These features allow good drainage of the soil. Along with the scarcity of organic matter, they ensure that the vines are cultivated in very good conditions.

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.

APPELLATION OF ORIGIN DO Penedès.

FOOD PAIRING

LA CREU 2017 is an ideal wine for accompanying *risotto*, spiced vegetables and baked or grilled fish. We recommend serving it at 10 °C.



CLAY LOAM SOIL

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. Destemmed to prevent herbal or bitter notes. Delicate pressing with low yields. Cold maceration in the press, with their skins to extract more aromas. Fermentation at 15 °C. Half of the resulting juice is fermented in 500-litre new French oak barrels and the other half in small stainless tanks for six months to gain complexity.

ALCOHOL/VOL

14.5% Vol

TOTAL ACIDITY

6.9 g/l

PH

3.15

RESIDUAL SUGAR

0.5 g/l

SULPHUR CONTENT

99 mg/l



ALTITUDE

220 m

VINE AGE

Average of 25 years old

YIELDS

Sauvignon Blanc 4.500 kg/Ha

PRODUCTION

2.790 bottles