



# LA CREU 2014

La Creu (the cross in Catalan) receives its name from one of the symbols that best identifies Can Bas: the cross, convergence among man, land, heritage and our wines. It is made by assembling the variety grown in this plot with our best Xarel-lo.



**GRAPE VARIETIES** Xarel-lo 60%, Sauvignon Blanc 40%.

### TASTING NOTES

With a lustrous golden color with green and ocher reflections, this wine offers white flower and fresh fruit aromas such as apples and lemon zest. It has an intense, fresh and balanced palate with a lingering mineral backnote.

### SOIL TYPE

Calcareous clay and with a slightly alkaline soil pH. These characteristics allow for good drainage and, together with the scarcity of organic matter, makes for excellent conditions in cultivating the vines.

### VINTAGE 2014

The harvesting for the Sauvignon Blanc has been early and qualitatively very good. A dry and mild spring has guaranteed an optimal concentration of aromas, very distinctive in LA CREU 2014.

### 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 CREU 2014 is an ideal wine for accompanying risotto, spiced vegetables and baked or grilled fish. We recommend serving it at 10°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.

<b>ALCOHOL/VOL</b> 12.5% vol	<b>TOTAL ACIDITY</b> 6.8 g/l	<b>PH</b> 3.33	<b>RESIDUAL SUGAR</b> 0.7 g/l	<b>SULPHUR CONTENT</b> 89 mg/l
<b>VITICULTURE</b> Ecological performance standards. Cordon Royat and Gobelet wine training.	<b>ALTITUDE</b> 200m	<b>VINE AGE</b> Average of 20 year-old	<b>YIELDS</b> Xarel-lo 3841 Kg/Ha Sauvignon Blanc 7450 kg/Ha	<b>PRODUCTION</b> 13,500 bottles