



SPECIAL LIMITED EDITION

LA ROMANA 2015

The grapes that 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 that thrived during the Roman Empire.

GRAPE VARIETIES Chardonnay 75%, Xarel-lo 25%.

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.

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.

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.

VINTAGE 2015

This vintage brought very low volume of Chardonnay but with a very good quality. As per the Xarel-lo, optimum ripening provided very healthy grapes. In general, it has been a year of reduced production but of exceptional quality.

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 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, this practice was common in the Roman settlement that later became the Can Bas Estate. We returned to our roots for the 2015 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 13.5% Vol	TOTAL ACIDITY 5.75 g/l	PH 3.6	RESIDUAL SUGAR 0.6 g/l	SULPHUR CONTENT 102 mg/l
VITICULTURE Ecological performance standards Cordon Royat wine training	ALTITUDE 200m	VINE AGE Average of 60 years old	YIELDS Chardonnay 3,500 Kg/Ha Xarel-lo 5,200 Kg/Ha	PRODUCTION 2,350 bottles

