

## CAN CREDO 2014

'Can Credo' is the name by which our house is commonly known in Sant Sadurní d'Anoia.

The white wine Can Credo is made exclusively with grapes from a family-owned vineyard in la Pedra Blanca Estate -in the county of Alt Penedès, Barcelona. All of the vineyards have been cultivated according to the principles of organic, biodynamic agriculture.

We let cover crop grow spontaneously between the vines. This cover plays a crucial role, loosening the soil, regulating water retention and drainage (essential in the dry farming system we practise), and helping to foster biodiversity and maintain a balance in the vineyard ecosystem. Natural treatments based on medicinal plants (phytotherapy) are applied to the vines to control the presence of fungus and strengthen the vine's defences in a natural way.

All Celler Credo grapes are harvested by hand to ensure the excellent quality of the fruit. Before pressing, the grapes used to make Can Credo wines are inspected on a manual selection table.

Can Credo offers the maximum varietal expression of the Xarel·lo grape grown in a calcareous soil in a Mediterranean climate. This wine is gently macerated on the grape skins and the pressing yield is very low, getting the most subtle fraction of the must. The must ferments on yeast from our vineyards in used oak cask, after which the wine stays in the cask for about two months.

It may contain completely natural sediments due to our minimal intervention. All our wines are grown, produced and bottled on the property.



Variety 100 % Xarel·lo

Bottles produced 3,433

Alcohol content 12.5 % · 75 cl

Residual sugar 0,3 g/l

Suitable for vegans Vegan Wine

Natural Cork Stopper Cork is a sustainable recyclable material



EcoBottle 390 gr

Less weight, less impact on the carbon footprint

## Organic, biodynamic farming



Certified Biodynamic by Demeter



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