



CA N'ESTRUC BI XAREL-LO MACABEU PARELLADA 2016

TYPE OF WINE:	Dry white wine.
ORIGIN:	Slopes of Montserrat, Esparreguera.
GRAPE VARIETIES:	Xarel-lo, Macabeu and Parellada.
VINE GROWING:	Organic.
ALTITUDE:	150 - 340 m.
TYPE OF SOIL:	Gravel and red clay for the Xarel-lo. Clay and Sauló soil for the Macabeu. Alluvial, calcareous and stony for the Parellada.
AGE OF THE VINES:	50 - 60 years old.
PLANTATION DENSITY:	2,000 - 3,500 vines per hectare.
DATE OF HARVEST:	September 29 th for the Xarel-lo. September 8 th for the Macabeu. October 7 th for the Parellada.
HARVEST:	Hand-harvested in small cases of 15 kg.
PRODUCTION:	Each variety was pressed separately, according to the date of harvest. The must fermented together by wild yeasts in 320 L amphoras. Produced without the addition of sulphites or other additives.
AGEING:	In a 1,000 L stainless steel vat on the lees.
BOTTLING:	14 th February 2017, by gravity, without clarification or filtering.
ALCOHOL:	12.5% Abv.
PRODUCTION VOLUME:	1,267 bottles.