



CA N'ESTRUC BI XAREL-LO 2016

TYPE OF WINE:	Dry white wine.
ORIGIN:	Slopes of Montserrat, Esparreguera.
GRAPE VARIETY:	Xarel-lo.
VINE GROWING:	Organic.
ALTITUDE:	270 m.
TYPE OF SOIL:	Gravel and red clay.
AGE OF THE VINES:	58 years old.
PLANTATION DENSITY:	2,000 vines per hectare.
DATE OF HARVEST:	September 29 th .
HARVEST:	Hand-harvested in small cases of 15 kg.
PRODUCTION:	The grapes were pressed after a few hours maceration on the skins. The must was fermented by wild yeast in three 320L amphoras. Produced without the addition of sulphites or other additives.
AGEING:	On the lees in the same amphoras.
BOTTLING:	16 th May 2017, by gravity, without clarification or filtering.
ALCOHOL:	13% Abv.
PRODUCTION VOLUME:	1,158 bottles.