



CA N'ESTRUC BI XAREL-LO 2015

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 25 th .
HARVEST:	Hand-harvested in small cases of 15 kg.
PRODUCTION:	The grapes were destemmed by hand and the whole grape berries fermented by wild yeasts in a 320 L amphora with a 6 day maceration on the skins. Produced without the addition of sulphites or other additives.
AGEING:	On the lees in amphoras.
BOTTLING:	In March 2016, by gravity, without clarification or filtering.
ALCOHOL:	12.5% Abv.
PRODUCTION VOLUME:	569 bottles.