



CA N'ESTRUC IDOIA NEGRE 2013

DO CATALUNYA
ESPARREGUERA, BARCELONA

TYPE OF WINE:	Oak-aged red.
GRAPE VARIETY:	35% Syrah, 35% Garnatxa Negra and 30% Samsó (Cariñena).
GRAPE PROVENANCE:	70% from own vineyards and 30% from vineyards under supervision in the same area.
ALTITUDE:	165 m.
TYPE OF SOIL:	Alluvial.
AGE OF THE VINES:	15 - 50 years old.
PLANTATION DENSITY:	4,500 vines per hectare.
DATE OF HARVEST:	September 10 th for Syrah, September 2 nd for Samsó (Cariñena) and September 10 th for Garnatxa.
HARVEST:	Hand-harvested.
PRODUCTION:	Traditional method, selection and destemming of the grapes and fermentation during 10 to 15 days in stainless steel tanks from 25 hl to 200 hl under controlled temperature and daily remontages.
AGEING:	12 months in (new, one-year and two-year old) medium-toasted Allier French oak barrels from different cooperages.
BOTTLING:	May 2015.
ALCOHOL:	14.5% Abv.
PRODUCTION VOLUME:	16,000 bottles and 300 Magnums.
TASTING NOTES:	Deep cherry colour. On the nose, intense aromas of forest fruits such as blackberry and currants. As a base layer, more herbaceous aromas surface such as bay leaf and liquorice and, finally, a subtle aged-oak aroma. Rounded on the palate with voluptuous and silky tannins that provide a velvety texture. Succulent red and black fruit aromas are present, with smoky and toasted caramel hints.
FOOD PAIRING:	Ideal with red meats, duck magret with cranberry sauce or grilled game birds.
SERVING TEMPERATURE:	Between 14 and 16°C.
RECOMMENDED GLASS:	Cabernet/Merlot from Veritas Range by Riedel.