



## CA N'ESTRUC IDOIA NEGRE 2014

DO CATALUNYA  
ESPARREGUERA, BARCELONA

<b>TYPE OF WINE:</b>	Oak-aged red.
<b>GRAPE VARIETY:</b>	60% Syrah and 40% Garnatxa Negra.
<b>GRAPE PROVENANCE:</b>	70% from own vineyards and 30% from vineyards under supervision in the same area.
<b>ALTITUDE:</b>	165 m.
<b>TYPE OF SOIL:</b>	Alluvial.
<b>AGE OF THE VINES:</b>	15 - 50 years old.
<b>PLANTATION DENSITY:</b>	4,500 vines per hectare.
<b>DATE OF HARVEST:</b>	September 5 <sup>th</sup> for Syrah and September 16 <sup>th</sup> for Garnatxa.
<b>HARVEST:</b>	Hand-harvested.
<b>PRODUCTION:</b>	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.
<b>AGEING:</b>	12 months in (new, one-year and two-year old) medium-toasted Allier French oak barrels from different cooperages.
<b>BOTTLING:</b>	June 2016.
<b>ALCOHOL:</b>	14.5% Abv.
<b>PRODUCTION VOLUME:</b>	16,500 bottles and 120 Magnums.
<b>SERVING TEMPERATURE:</b>	Between 14 and 16°C.
<b>RECOMMENDED GLASS:</b>	Cabernet/Merlot from Veritas Range by Riedel.