



## CA N'ESTRUC BLANC 2018

DO CATALUNYA  
ESPARREGUERA, BARCELONA

<b>TYPE OF WINE:</b>	Dry white.
<b>GRAPE VARIETIES:</b>	35% Garnatxa blanca, 24% Xarel·lo, 20% Macabeu, 15% Muscat and 6 % Chardonnay.
<b>GRAPE PROVENANCE:</b>	50% from own vineyards and 50% 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>	30- 40 years old.
<b>PLANTATION DENSITY:</b>	4,500 vines per hectare.
<b>DATE OF HARVEST:</b>	August 25 <sup>th</sup> for Macabeu, August 31 <sup>st</sup> for Garnatxa Blanca, August 22 <sup>nd</sup> for Chardonnay, September 10 <sup>th</sup> for Xarel·lo and September 28 <sup>th</sup> for Muscat.
<b>HARVEST:</b>	Hand-harvested.
<b>PRODUCTION:</b>	Traditional method, selection, destemming and pressing of the grapes and fermentation in stainless steel tank from 25 hl to 200 hl under controlled temperature between 15 to 17°C during 12 days.
<b>BOTTLING:</b>	February 2019.
<b>ALCOHOL:</b>	12.5% Abv.
<b>PRODUCTION VOLUME:</b>	87,000 bottles.
<b>TASTING NOTES:</b>	Pale yellow in colour with golden tints. Pronounced on the nose, with a seductive floral fragrance with ripe stone fruits, like nectarines, and the aroma of fresh mint. On the palate, it is electrically vibrant, long lasting and fresh. The aftertaste is full of ripe stone fruit flesh and citric peels.
<b>FOOD PAIRING:</b>	Perfect to pair with rice from the sea and mountains, vegetable creams and pasta dishes.
<b>SERVING TEMPERATURE:</b>	Between 6 and 8°C.
<b>RECOMMENDED GLASS:</b>	Riesling from Grape Range by Riedel.