



CA N'ESTRUC NEGRE 2017

DO CATALUNYA
ESPARREGUERA, BARCELONA

TYPE OF WINE:	Dry red.
GRAPE VARIETY:	68% Garnatxa, 22% Samsó (Carinyena), 10% Ull de Llebre (Tempranillo).
GRAPE PROVENANCE:	50% from own vineyards and 50% from a vineyard under supervision in the same area.
ALTITUDE:	165 m.
TYPE OF SOIL:	Alluvial.
AGE OF THE VINES:	15 - 30 years old.
PLANTATION DENSITY:	4,500 vines per hectare.
DATE OF HARVEST:	August 23 rd for Garnatxa and Samsó (Carinyena) and Ull de Llebre (Tempranillo) August 28 th .
HARVEST:	Hand-harvested.
PRODUCTION:	Traditional method, selection and destemming of the grapes and cold maceration during 5 days. Fermentation between 10 to 15 days in stainless steel tank from 25 to 200 hl under controlled temperature (between 17 and 21°C) with daily remontages. Malolactic fermentation in stainless steel tank.
AGEING:	Without ageing.
BOTTLING:	February 2018.
ALCOHOL:	14.5% Abv.
PRODUCTION VOLUME:	80,000 bottles.
TASTING NOTES:	Beautiful, clear and bright garnet colour. On the nose, it shows a wide spectrum of well-ripe red and black fruits with reminiscences of raspberries and cherries, plus a balsamic note of rosemary. The wine slips with unctuousity and volume throughout the palate and tickles the tongue with its silkyful, melted, well-assembled tannins. Well-balanced and long lasting on the aftertaste, with pronounced flavours of currants and caramel hints.
FOOD PAIRING:	Perfect to pair with sausages, grilled meat, rice and either sheep or goat matured cheeses.
SERVING TEMPERATURE:	Between 14 and 16°C.
RECOMMENDED GLASS:	Chianti from Grape Range by Riedel.