



## CA N'ESTRUC L'EQUILIBRISTA BLANC 2017

DO CATALUNYA  
ESPARREGUERA, BARCELONA

<b>TYPE OF WINE:</b>	White fermented and aged in barrel.
<b>GRAPE VARIETY:</b>	Xarel-lo.
<b>GRAPE PROVENANCE:</b>	100% vineyards under supervision from the same area.
<b>ALTITUDE:</b>	165 m.
<b>TYPE OF SOIL:</b>	Alluvial.
<b>AGE OF THE VINES:</b>	40 years old.
<b>PLANTATION DENSITY:</b>	4,500 vines per hectare.
<b>DATE OF HARVEST:</b>	September 10 <sup>th</sup> .
<b>HARVEST:</b>	Hand-harvested.
<b>PRODUCTION:</b>	Traditional method, selection, destemming and pressing of the grapes and settling in stainless steel tanks and fermentation in French oak barrels with indigenous yeasts. Fermentation took place during 18 days under controlled temperature of 15 °C.
<b>AGEING:</b>	6 months in new Allier French oak barrels of 500 L from different cooperages and in wooden barrels of 2,500 L.
<b>BOTTLING:</b>	July 2018.
<b>ALCOHOL:</b>	13% Abv.
<b>PRODUCTION VOLUME:</b>	16,700 bottles and 335 Magnums.
<b>TASTING NOTES:</b>	Beautiful and pale yellow in colour. On the nose it shows delicate white stone fruit aromas with subtle white flowers and dry lemon peel hints and a touch of light toasted oak reminiscent of its barrel aging. On the palate possesses a silky, rounded and very elegant texture. Delicate notes of yellow fruits such as apricot and ripe peach as well as a good freshness provides a right balance. Clean, pure and persistent aftertaste.
<b>FOOD PAIRING:</b>	Perfect to pair with seasonal vegetables, grilled white fish and goat cheese.
<b>SERVING TEMPERATURE:</b>	Between 10 and 12°C
<b>RECOMMENDED GLASS:</b>	Oaked Chardonnay from Veritas Range by Riedel.