



CA N'ESTRUC L'EQUILIBRISTA 2015

DO CATALUNYA
ESPARREGUERA, BARCELONA

TYPE OF WINE:	Oak-aged red
GRAPE VARIETY:	55% Garnacha, 30% Syrah and 15% Samsó (Cariñena).
GRAPE PROVENANCE:	55% from own vineyards and 45% from vineyards under supervision in the same area.
ALTITUDE:	165 m.
TYPE OF SOIL:	Alluvial.
AGE OF THE VINES:	18-40 years old.
PLANTATION DENSITY:	4,500 vines per hectare.
DATE OF HARVEST:	September 3 th for Syrah, September 7 th for Garnatxa and September 24 th for Samsó (Cariñena).
HARVEST:	Hand-harvested.
PRODUCTION:	Traditional, selection of the grapes, destemming (partially by hand). Fermentation half in open oak French barrels and half in stainless steel tank, both under controlled temperature (17-21°C) and with gentle remontages.
AGEING:	14 months in (new, one-year and two-year old) medium-toasted Allier French oak barrels from different cooperages.
BOTTLING:	July 2017.
ALCOHOL:	14% Abv.
PRODUCTION VOLUME:	53,600 bottles, 500 Magnums and 78 bottles (5 L).
TASTING NOTES:	Alluring, deep and clear garnet in colour. On the nose is fragrant and it displays a wide symphony of aromas of red and black fruits, such as currants, blackberries and blueberries, and Mediterranean herbs, like rosemary, and chocolate. Succulent on the palate, with melted tannins and a good freshness. Pleasant and long lived on the aftertaste, with flavours of black fruits and licuorice.
FOOD PAIRING:	Perfect to pair with rice, grilled red meats, game birds and either sheep or cow cheeses.
SERVING TEMPERATURE:	Between 16 and 18°C.
RECOMMENDED GLASS:	Cabernet/Merlot from Veritas Range by Riedel.