



CA N'ESTRUC IDOIA BLANC 2017

DO CATALUNYA
ESPARREGUERA, BARCELONA

TYPE OF WINE:	White fermented and aged in barrel.
GRAPE VARIETY:	51% Xarel·lo, 22% Garnatxa Blanca, 14% Chardonnay and 13% Macabeu.
GRAPE PROVENANCE:	45% own vineyards and 55% from vineyards under supervision in the same area.
ALTITUDE:	165 m.
TYPE OF SOIL:	Alluvial.
AGE OF THE VINES:	20-40 years old.
PLANTATION DENSITY:	4,500 vines per hectare.
DATE OF HARVEST:	August 16 th for Chardonnay, August 18 th for Garnatxa Blanca, August 21 st for Macabeu and August 22 nd for Xarel·lo.
HARVEST:	Hand-harvested.
PRODUCTION:	Traditional method, selection, destemming and pressing of the grapes and settling in stainless steel tanks and fermentation in French oak barrels with selected yeasts. Fermentation took place during 18 days under controlled temperature of 15°C.
AGEING:	5 months in (new, one-year and two-year old) light-toasted Allier French oak barrels from different cooperages, of 300 L and 500 L.
BOTTLING:	July 2018.
ALCOHOL:	13.5% Abv.
PRODUCTION VOLUME:	14,800 bottles and 250 Magnums.
TASTING NOTES:	Beautiful clean, bright and pale gold in colour. On the nose, it shows the aroma of ripe stone fruits, like apricots, and a subtle ending reminiscence of nutmegs and toasted wood. A silky texture followed by a chilled out freshness on the palate. Complex, luscious and rounded, a long lasting aftertaste full of pleasure and reminds of dried lemon peel flavours.
FOOD PAIRING:	Perfect to pair with risotto, grilled fish and white meats or sauced ones and either sheep or goat cheeses.
SERVING TEMPERATURE:	Between 8 and 10°C.
RECOMMENDED GLASS:	Riesling from Grape Range by Riedel.