



CA N'ESTRUC IDOIA NEGRE 2014

DO CATALUNYA
ESPARREGUERA, BARCELONA

TYPE OF WINE:	Oak-aged red.
GRAPE VARIETY:	60% Syrah and 40% Garnatxa Negra.
GRAPE PROVENANCE:	70% from own vineyards and 30% from vineyards under supervision in the same area.
ALTITUDE:	165 m.
TYPE OF SOIL:	Alluvial.
AGE OF THE VINES:	15-50 years old.
PLANTATION DENSITY:	4,500 vines per hectare.
DATE OF HARVEST:	September 5 th for Syrah and September 16 th for Garnatxa.
HARVEST:	Hand-harvested.
PRODUCTION:	Traditional method, selection and destemming of the grapes and fermentation during 10 to 15 days in stainless steel tanks from 25 hl to 200 hl under controlled temperature and daily remontages.
AGEING:	12 months in (new, one-year and two-year old) medium-toasted Allier French oak barrels from different cooperages.
BOTTLING:	June 2015.
ALCOHOL:	14.5% Abv.
PRODUCTION VOLUME:	16,500 bottles and 120 Magnums.
TASTING NOTES:	Deep, brilliant and garnet in colour. On the nose it shows seductive intense red and black fruits aromas such as cherry, blackcurrant and raspberry, with Mediterranean herbs notes and a subtle perfume of clove and black liquorice. On the mouth it has a beautiful framework of rounded and small tannins which are combined with black succulent fruit aromas such as blackcurrant and blackberry. Persistent on the aftertaste it shows some aromatic herbs reminiscent of thyme and bay leaf.
FOOD PAIRING:	Perfect to pair with cold meats like a roast beef or stewed meats like veal or game birds.
SERVING TEMPERATURE:	Between 14 and 16°C.
RECOMMENDED GLASS:	Cabernet/Merlot from Veritas Range by Riedel.