



## CA N'ESTRUC

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**Year of foundation:** 1574

**Winemaker-owner:** Siscu Martí Badia

**Company:** Can Dez Mas, S.L.

**Vineyard in property:** 22 ha

**Denomination of Origin:** D.O. Catalunya

**Area:** Montserrat

**City:** Esparreguera (Barcelona)

**Other wines produced:** Ca N'Estruc Blanc, Ca N'Estruc Xarel-lo, Ca N'Estruc Rosat, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc and L'Equilibrista Garnatxa



### CA N'ESTRUC NEGRE

**Vintage:** 2022

**Type of wine:** young red

**Grape varieties:** 68% Garnacha Tinta, 17% Syrah and 15% Cariñena

**Grape provenance:** 50% from own vineyards and 50% from vineyards under supervision from other wine-growers in the same area

**Altitude:** 165 m

**Type of soil:** alluvial, clayey-calcareous, with presence of gravel

**Age of the vines:** between 25 and 40 years old

**Plantation density:** 4,500 vines per hectare

**Farming:** organic and biodynamic

**Date of harvest:** Garnacha Tinta, September 8<sup>th</sup>; Cariñena, September 22<sup>nd</sup> and Syrah, September 25<sup>th</sup>

**Winemaking:** grapes are picked by hand and selected in the vineyard.

Destemming and fermentation for 10-15 days with its natural yeasts in stainless steel tanks from 100 to 200 hl at a controlled temperature of 21-28 °C, with daily pumping-over. Once the alcoholic fermentation has finished, the tank is run-off to make the spontaneous malolactic fermentation afterwards, also in stainless steel tanks at controlled temperature of 18-20 °C.

**Bottling:** December 2022

**Alcohol:** 13.5% Abv.

**Production:** 50,000 bottles

**Tasting notes:** it has a beautiful plum cherry color with ruby reflections, limpid and bright. On the nose it has the scent of fresh forest fruits such as currants, raspberries and blackberries, attached to delicate memories of aromatic mediterranean herbs such as lavender and a touch of black pepper on a balsamic background. In the mouth it is dry and silky, with a pleasant texture that wraps the palate with freshness and lots of fruit. In the end there are delicious memories of berry fruit, red licorice and floral notes, such as violets.

**Food pairing:** a very pleasant and tasty red wine perfect to pair with pasta, pizza, cold meats, grilled meats and cow cheese.

**Serving temperature:** between 14 and 16 °C

**Recommended glass:** Viognier/Chardonnay from Veritas range by Riedel

\* Vegan-friendly wine