



CA N'ESTRUC

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Year of foundation: 1574

Winemaker-owner: Siscu Martí Badia

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, Ca N'Estruc Negre, Idoia Blanc, Idoia Negre, L'Equilibrista and L'Equilibrista Garnatxa



L'EQUILIBRISTA BLANC

Vintage: 2020

Type of wine: oak-aged, dry white

Grape variety: 100% Xarel-lo

Grape provenance: 100% vineyards under supervision from the same area

Altitud: 165 m

Type of soil: alluvial, clay-calcareous, with presence of gravel

Age of the vines: 60 years old

Plantation density: 4,500 vines per hectare

Farming: organic and biodynamic

Date of harvest: September 21st

Winemaking: grapes picked by hand and selected in the vineyard. Entrance of the whole grape, destemming, gentle grape-pressing and static settling of the resulting must at 15 °C for 24 hours. Subsequent racking and seeding with its own natural yeasts prepared in a mother tank with grapes from the estate itself. Start of fermentation in 25 to 100 hL stainless steel tanks at controlled temperature (15-17 °C) to finish it in 25 hL wooden vats.

Aging: 6 months in the same fermentation French oak vats of 25 hL

Bottling: July 2021

Alcohol: 13% Abv.

Production: 26,000 bottles and 600 Magnum

Tasting notes: it has a nice lemon color with greenish reflections, very clean and bright. The nose is heady, with the perfume of stone fruit, fresh white fruit and citrus. Little by little, aromas of fennel and almond blossom appear, with sweet spices and light smoke hints. In the mouth it is voluminous, with a vertical entrance that makes it longer and invades the palate with a silky texture, balanced by a citrus freshness. It has a slightly salty finish, very harmonious and pleasant. A sophisticated and seductive white with great storage potential.

Pairing: ideal to accompany all kinds of grilled or sauce fish, creamy rice, stewed birds and goat or sheep cheeses.

Serving temperature: between 10 and 12 °C

Recommended glass: Old World Pinot Noir from Veritas range by Riedel

* Vegan-friendly wine
