



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

Region: Esparreguera (Barcelona)

Other wines elaborated: Ca N'Estruc Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Ca N'Estruc Negre, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc Reserva and L'Equilibrista Garnatxa



L'EQUILIBRISTA BLANC

Vintage: 2021

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 13th

Winemaking: grapes picked by hand and selected in the vineyard. Destemmed grape, soft grape-pressing and static settling of the resulting must at 15 °C for 24 hours. Subsequent desludging and seeding with its own natural yeasts prepared in a tank with grapes from the estate. 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 2022

Alcohol: 12,5% Abv.

Production: 32,000 bottles, 600 Magnum and 10 bottles of 5 L

Tasting notes: It has a nice slightly golden colour with greenish reflections, very clean and bright. The nose is heady, with the perfume of bone fruits and dry lemon skin. Little by little, aromas of toasted bread, hazelnuts, fennel and almond blossom appear, with white pepper. On the mouth, it is voluminous and seductive, 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 pair with all kinds of grilled or sauce fish, creamy rice, stewed poultry and goat or sheep cheeses.

Serving temperature: between 10 and 12 °C

Recommended glass: Riedel Veritas Oaked Chardonnay

* Vegan-friendly wine