



## 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

**Region:** Esparreguera (Barcelona)

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



### CA N'ESTRUC BLANC

**Vintage:** 2022

**Type of wine:** dry young white

**Grape variety:** : 65% Xarel·lo, 14% Muscat, 12% Garnacha Blanca and 9% Macabeo

**Grape provenance:** 90% from own vineyards and 10% from vineyards under supervision in the same area

**Altitude:** 165 m

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

**Age of the vines:** between 30 and 50 years old

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

**Farming:** organic and biodynamic

**Date of harvest:** Garnacha Blanca, August 17<sup>th</sup>; Muscat, August 19<sup>th</sup>; Macabeo, August 19<sup>th</sup> and Xarel·lo, September 1<sup>st</sup>

**Winemaking:** grapes are 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. Fermentation in stainless steel tanks from 25 to 200 hl at a controlled temperature (15-17 °C) for two weeks.

**Bottling:** March 2023

**Alcohol:** 12% Abv.

**Production:** 65,000 bottles

**Tasting notes:** It has a beautiful and bright straw yellow color. On the nose it is perfumed and captivating, with intense notes of acacia, accompanied by white fruit such as pear and apple, a slight reminiscence of exotic fruits such as lychee and mango, and hints of citrus. On the palate it is expressive and friendly, with a good balance between sweet notes and freshness, with final hints of stone fruits such as water peach and slight notes of aniseed.

**Food pairing:** ideal for all kinds of appetizers, light fish, salads, white meat and fresh cheese.

**Serving temperature:** between 6 and 8 °C

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

\* Vegan-friendly wine

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