



## 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 Negre, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc and L'Equilibrista Garnatxa



### CA N'ESTRUC ROSAT

**Vintage:** 2022

**Type of wine:** young rosé

**Grape variety:** 100% Garnacha Tinta

**Grape provenance:** 100% own property

**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:** September 8<sup>th</sup>

**Winemaking:** grapes are picked by hand and selected in the vineyard. Entrance of the whole grape, destemming and cold maceration for 4 hours. Gentle grape-pressing and static settling of the resulting must at 15 °C for 24 hours. Subsequent racking and seeding a starter with its own natural yeasts, prepared in a mother tank with grapes from the estate itself. Fermentation in stainless steel tanks from 25 hl at a controlled temperature (15-17 °C) for two weeks.

**Bottling:** December 2022

**Alcohol:** 14.5% Abv.

**Production:** 10,000 bottles

**Tasting notes:** it has an intense, very seductive salmon color with bright and very vivid reflections. It is sharp on the nose, with an attractive perfume of red fruits such as strawberries, fresh cherries and raspberries, hints of anise and a subtle brushstroke of peach and tangerine. In the mouth, the entry is broad, juicy and with a creamy texture that is balanced by a good freshness and a highly perfumed finish and a slight bitterness that lengthens the passage through the mouth.

**Food pairing:** delicious with appetizers, cold starters, charcuterie, or grilled white fish.

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

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

\* Vegan-friendly wine

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