



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 elaborated: Ca N'Estruc Blanc, Ca N'Estruc Negre, Ca N'Estruc Xarel·lo, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc, L'Equilibrista Garnatxa and L'Equilibrista Garnatxa Reserva de Ca N'Estruc 2013



CA N'ESTRUC ROSAT

Vintage: 2025

Type of wine: young rosé

Grape variety: 100% Red Grenache

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 15th

Vintage 2025: This year has been very rainy, with 868.8 mm, clearly exceeding the annual average. Regarding temperatures, the year was again very warm, with an average above 17 °C for the fourth consecutive year. Temperatures of 40 °C were reached again in summer, along with two heat waves.

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

Bottling: November 2025

Alcohol: 13.5% Abv.

Production: 10,000 bottles

Tasting notes: it has an intense, very seductive salmon color with bright and lively reflections. On the nose, it displays an attractive bouquet that combines red fruits such as strawberries and raspberries with notes of peach, apricot, and a subtle citrus touch. On the palate, the entry is juicy, and creamy in texture, balanced by good freshness, with a highly fragrant finish that leaves a pleasant persistence on the mouth.

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

Serving temperature: between 6 and 8 °C

Recommended glass: Riedel Veritas Viognier/Chardonnay

* Vegan-friendly wine