



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



CA N'ESTRUC XAREL·LO

Vintage: 2022

Type of wine: dry young white

Grape variety: 100% Xarel·lo

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: September 1st

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 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 to 200 hl at a controlled temperature (15-17 °C) for two weeks.

Bottling: March 2023

Alcohol: 12.5% Abv.

Production: 25,600 bottles and 600 Magnum

Tasting notes: it has a beautiful straw yellow colour with slight greenish reflections. The nose is intense, with elegant notes of white fruits such as apple and citrus fruits such as lime and lemon and subtle hints of fennel and marzipan. In the mouth it is voluminous, very well profiled and with a silky texture that runs through the palate. It's savoury, with seductive hints of white fruit, citrus, garrigue grass and raw almonds, and a long, slightly salty finish. A complex and elegant white wine.

Foodpairing: perfect for raw fish such as a salmon or tuna tartare, white fish, seafood, creamy rice and cured sheep or goat cheeses.

Serving temperature: between 6 and 8 °C

Recommended glass: Riesling/Zinfandel from Veritas range by Riedel

* Vegan-friendly wine
