



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 Rosat, Ca N'Estruc Negre, Idoia Blanc, Idoia Negre, L'Equilibrista Blanc, L'Equilibrista, L'Equilibrista Garnatxa and L'Equilibrista Garnatxa Reserva de Ca N'Estruc 2013



CA N'ESTRUC XAREL·LO

Vintage: 2025

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 15th

Winemaking: grapes are picked by hand and selected in the vineyard.

Destemmed grape, soft grape-pressing and static desludging of the resulting must at 15 °C for 24 hours. Subsequent transferring 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: February 2026

Alcohol: 12,5% Abv.

Production: 15,800 bottles and 450 Magnum

Tasting notes: It has a beautiful straw-yellow colour with light greenish reflections. On the nose it is intense, with elegant aromas of white fruits such as apple, citrus notes, and subtle hints of bay leaf. On the palate it is full-bodied, very well defined, and with a silky texture that glides across the palate. Savory, with seductive notes of white fruits, citrus, wild Mediterranean herbs, and almonds, leading to a long, slightly saline finish. A complex and elegant white wine.

Food pairing: 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: Riedel Veritas Riesling/Zinfandel

* Vegan-friendly wine