



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



IDOIA NEGRE

Vintage: 2019

Type of wine: oak-aged red

Grape variety: 51% Red Grenache, 41% Syrah and 8% Carignan

Grape provenance: 70% from own vineyards and 30% from vineyards under supervision from other wine-growers in the same area

Altitude: 165 m

Type of soil: alluvial, clay-calcareous, with presence of gravel

Age of the vines: between 25 and 50 years old

Plantation density: 4,500 vines per hectare

Date of harvest: Red Grenache, September 7th; Syrah, September 18th; and Carignan, September 24th

Winemaking: grapes picked by hand and selected in the vineyard. Destemming and fermentation with its own natural yeasts in 100 to 200 hl stainless steel tanks at controlled temperature of 21-28 °C, with daily pumping-over. Once the alcoholic fermentation has finished, the tank is run-off to produce spontaneous malolactic fermentation in the same tanks at 18-20 °C.

Ageing: 12 months in 225 L Allier French oak from different cooperages, with medium toasted.

Bottling: May 2021

Alcohol: 14,5 % Abv.

Production: 14.000 bottles and 200 Magnum

Tasting notes: It has an attractive and bright ruby red colour with garnet highlights. On the nose, it is suggestive and perfumed, with evocative and intense aromas of black fruit, spices such as black pepper and cloves, and flowers such as violets, with light smoky notes. On the palate, it is pleasant and has a soft and wide texture, with well-balanced tannins for a refreshing acidity. It is agile and direct, with a final aroma reminiscent of sweet spices. An elegant and seductive wine that lengthens and leaves a very pleasant sensation on the palate.

Food pairing: Enjoy it with cooked pork meats, pasta, grilled meats and stewed birds.

Serving temperature: between 14 and 16 °C

Recommended glass: Riedel Veritas Old World Pinot Noir