



CA N'ESTRUC

CA N'ESTRUC

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 Negre, L'Equilibrista, L'Equilibrista Blanc, L'Equilibrista Blanc Reserva, de Ca N'Estruc 2014, L'Equilibrista Garnatxa and L'Equilibrista Garnatxa Reserva de Ca N'Estruc 2013



IDOIA BLANC

Vintage: 2021

Type of wine: oak-aged, dry white

Grape varieties: 64% Xarel·lo, 14% Chardonnay, 12% White Grenache and 10% Macabeu

Grape provenance: 45% from own vineyards and 55% from vineyards under supervision from other wine-growers in the same area

Altitude: 165 m

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

Age of the vines: between 20 and 50 years old

Plantation density: 4,500 vines per hectare

Farming: organic and biodynamic

Date of harvest: Xarel·lo, September 13th Chardonnay, August 19th White Grenache, August 23th and Macabeu, September 11th

Winemaking: grapes picked by hand and selected in the vineyard. Destemmed grape, soft grape-pressing and static settling of the resulting must at 15 °C for 24 hours. Subsequent racking and seeding with its own natural yeasts prepared in a mother tank with grapes from the estate itself. Start of the fermentation of each grape variety separately in 25 hl stainless steel tanks at controlled temperature (15-17 °C) for two weeks and then finish that fermentation in 500L French oak barrels.

Ageing: 5 months in Allier French oak barrels from different cooperages, some in new ones and others in 1- or 2-year-old barrels, with medium toast.

Bottling: July 2022

Alcohol: 12.5% Abv.

Production: 32,000 bottles of 0.75 L, 600 Magnum and 10 bottles of 5 L.

Tasting notes: Its perfume displays a symphony of aromas of ripe white fruit and peach, accompanied by exotic fruits, intense citrus notes and a delicate anise finish. On the palate, its silky texture envelops the mouth with a pleasant freshness and makes it harmonious and pleasant, leaving a very persistent final.

Food pairing: ideal to pair with charcuterie, warm salads, white meats and fish with light sauces and creamy goat and sheep cheeses.

Serving temperature: between 8 and 10 °C

Recommended glass: Riedel Veritas Old World Pinot Noir

* Vegan-friendly wine