



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



L'EQUILIBRISTA

Vintage: 2018

Type of wine: oak-aged red

Grape variety: 55% Garnacha Negra, 30% Syrah and 15% Samsó (Cariñena)

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

Farming: organic

Date of harvest: Garnacha Negra, September 17th; Syrah, September 19th; Samsó, October 5th

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.

Aging: 14 months in 225 and 500 L Allier French oak barrels and American oak barrels for Samsó, from different cooperages.

Bottling: June 2020

Alcohol: 14% Abv.

Production: 39,200 bottles and 1,000 Magnums

Tasting notes: it has an appealing and bright garnet colour with ruby highlights. The nose is kind and seductive, with plenty of red and black fruit, that reminds of redcurrants, cherries and plums. As it oxygenates, notes of tobacco, black pepper, and flowers, such as violets, and very light lactic dashes, show up, forming a very seductive and pleasing mixture. In the mouth it is round, fluid and voluminous. It has a structure made up of gentle tannins, without edges and with a formidable freshness that accompanies it from beginning to end. A red wine with great aging potential.

Pairing: to enjoy with grilled meats, rice, legumes and spring or autumn mushrooms.

Serving temperature: between 14 and 15 °C

Recommended glass: Old World Pinot Noir from Veritas range by Riedel