



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, Idoia Negre, L'Equilibrista Garnatxa, L'Equilibrista Blanc and L'Equilibrista Garnatxa Gran Reserva 2013



L'EQUILIBRISTA

Vintage: 2018

Type of wine: oak-aged red

Grape variety: 55% Red Grenache, 30% Syrah and 15% Samsó

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 and biodynamic

Date of harvest: Red Grenache, September 17th; Syrah, September 19th; and Samsó, October 5th

Winemaking: grapes picked by hand and selected in the vineyard. Destemmed and fermented 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: 14 months in 225 and 500 L Allier French oak barrels and American oak barrels for Carignan, from different cooperages.

Bottling: June 2020

Alcohol: 14% Abv.

Production: 39,200 bottles, 1,000 Magnum and 100 bottles of 5 L L

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, forming a very seductive and pleasant mixture. On the palate, it is round, fluid and voluminous. It has a structure made up of gentle tannins, with a formidable freshness from the beginning to the end. A red wine with great aging potential.

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

Serving temperature: between 14 and 15 °C

Recommended glass: Riedel Veritas Old World Pinot Noir