



## 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 Blanc Reserva 2014 and L'Equilibrista Garnatxa Gran Reserva 2013



### L'EQUILIBRISTA

**Vintage:** 2018

**Type of wine:** oak-aged red

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

**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 17<sup>th</sup>; Syrah, September 19<sup>th</sup>; and Samsó, October 5<sup>th</sup>

**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 and 1,000 Magnum

**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