



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



L'EQUILIBRISTA GARNATXA

Vintage: 2018

Type of wine: oak-aged red

Grape variety: 100% Red Grenache

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: September 17th

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 Allier French oak tronco-conical tanks.

Bottling: May 2020

Alcohol: 14,5% Abv.

Production: 6,200 bottles and 300 Magnum

Tasting notes: It has an intense and suggestive garnet red colour, light coverage. On the nose, it is mature and fresh at the same time, with hints of red fruit like strawberry and pomegranate, and black such as blackberries, accompanied by lactic notes and Mediterranean scrubland. On the palate, it leaves a very fluid and seductive sensations, like a handful of delicious red fruits, with hints of tobacco. It stands out the freshness and persistence of a good tannins that leave a long, pleasant and fragrant finish on the mouth.

Pairing: a great Grenache perfect with risottos, Iberian cold meats, stewed meats with light sauces and soft or creamy goat or sheep cheeses.

Serving temperature: between 16 and 18 °C

Recommended glass: Riedel Veritas Cabernet/Merlot