

2023

CA N'ESTRUC BI
GARNATXES

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| TYPE OF WINE | Dry rosé wine |
| GRAPE VARIETY | 90% Grenache noir 10% Grenache blanc |
| VINE GROWING | Organic and biodynamic |
| ALTITUDE | 165 m |
| TYPE OF SOIL | Alluvial and gravel |
| YEAR OF PLANTATION | 2007 |
| VINTAGE REPORT | <p>In line with recent years, 2023 has been a year marked by extreme drought. Working in accordance with biodynamic agricultural practices has allowed us to strengthen the microbiology of the soil to improve its water retention capacity, also having more efficient roots to absorb the water. It helps us combat the challenging drought that affects us, making our plants more resilient to climate change.</p> <p>The lack of rain has meant that the incidence of fungi such as mildew has been minimal or non-existent and, therefore, the health of the grapes has been extraordinary. However, it must be said that in recent years vineyard yields have decreased significantly.</p> |
| HARVEST DATE | August 17th |
| HARVEST | Hand-harvesting |
| PRODUCTION | <p>In whole bunches, the grenache grapes were directly pressed. The white grenache grapes were destemmed and macerated on the skins for 3-4 days. Then the wine was bled off to finish cofermentation and rest in stainless steel tank.</p> |

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| AGEING | 3 months in a 500 L stainless steel tank |
| BOTTLING | Bottled by gravity on November 30th, unfiltered, unfiltered, and with no added sulfur. |
| ALCOHOL | 11.5% Abv |
| PRODUCTION VOLUME | 696 bottles |

