

2023

CA N'ESTRUC BI
XARELLO MACABEU PARELLADA

TYPE OF WINE	Dry white wine
GRAPE VARIETY	80% Xarel·lo 10% Macabeu 10% Parellada
VINE GROWING	Organic and biodynamic
ALTITUDE	270 m
TYPE OF SOIL	Gravel and red clay
YEAR OF PLANTATION	1957
VINTAGE REPORT	<p>Despite the extreme drought of this 2023 vintage, the vineyard has responded in an extraordinary way, we believe, for several reasons. The first one, due to the fact that these are bush vines with a very wide planting framework.</p> <p>On the other hand, 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 summer of 2023 was extremely hot and dry, but at the end of August it rained a little and a few days later we started the harvest.</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.</p> <p>However, it must be said that in recent years vineyard yields have decreased significantly.</p>

HARVEST	Hand-harvesting
HARVEST DATE	August 31th
PRODUCTION	The whole grapes bunches were directly pressed with the stems intact. Only 50% of the first obtained juice was used, in order to avoid oxidation and obtain a better quality must. Fermentation was carried out by wild yeasts in a 1.700 L concrete egg, without residual sugars.
AGEING	3 months in 1.700 L concrete egg
BOTTLING	By gravity. On November 30th. Unfined, unfiltered, and with no added sulfur.
ALCOHOL	11.5% Abv
PRODUCTION VOLUME	2,260 bottles

