



## CA N'ESTRUC

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**Year of foundation:** 1574

**Winemaker-owner:** Siscu Martí Badia

**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 Garnatxa



### L'EQUILIBRISTA BLANC RESERVA DE CA N'ESTRUC 2014

**Vintage:** 2014

**Type of wine:** oak-aged, dry white

**Grape variety:** 100% Xarel·lo

**Grape provenance:** 100% vineyards under supervision from the same area

**Altitud:** 165 m

**Type of soil:** alluvial, clay-calcareous, with presence of gravel

**Age of the vines:** 60 years old

**Plantation density:** 4,500 vines per hectare

**Farming:** organic and biodynamic

**Date of harvest:** September 11<sup>th</sup>

**Winemaking:** grapes picked by hand and selected in the vineyard. Entrance of the whole grape, destemming, gentle grape-pressing and static settling of the resulting must at 15 °C for 24 hours. Subsequent racking and seeding with its own natural yeasts prepared in a mother tank with grapes from the estate itself. Start of fermentation in 25 to 100 hl stainless steel tanks at controlled temperature (15-17 °C) to finish it in wooden vats.

**Ageing:** 6 months in new 500 L Allier French oak barrels and 2,500 L foudres. Bottling and 9 years in the bottle before launching it to the market.

**Bottling:** July 2015

**Alcohol:** 12,5% Abv.

**Production:** 16,800 bottles and 330 Magnum

**Tasting notes:** It has a beautiful golden yellow colour, very clean and bright. The nose is heady, with the perfume of stone fruits, such as vine peach and apricot, and hints of honey. Little by little, aromas of fennel and almond blossom appear, with sweet spices and light smoke hints. On the palate, it is broad and voluminous, it expands and invades the palate with a silky texture, balanced by a citrus freshness. It has a slightly salty inish, very harmonious and pleasant. A sophisticated and seductive white with a magnificent evolution in the bottle.

**Pairing:** ideal to pair with all kind of creamy rice, stewed poultry and goat or sheep semi-cured cheeses.

**Serving temperature:** between 10 and 12 °C

**Recommended glass:** Riedel Veritas Old World Pinot Noir

\* Vegan-friendly wine