



## 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 Reserva and L'Equilibrista Garnatxa



### L'EQUILIBRISTA BLANC

**Vintage:** 2021

**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 13<sup>th</sup>

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

**Aging:** 6 months in the same fermentation French oak vats of 25 hL

**Bottling:** July 2022

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

**Production:** 326,000 bottles, 600 Magnum and 10 5 L bottles

**Tasting notes:** it has a nice slightly golden colour with greenish reflections, very clean and bright. The nose is heady, with the perfume of bone fruits and dry lemon skin. Little by little, aromas of toasted bread, hazelnuts, fennel and almond blossom appear, with white pepper. On the mouth, it is voluminous and seductive, with a vertical entrance that makes it longer and invades the palate with a silky texture, balanced by a citrus freshness. It has a slightly salty finish, very harmonious and pleasant. A sophisticated and seductive white with great storage potential.

**Pairing:** ideal to pair with all kinds of grilled or sauce fish, creamy rice, stewed poultry and goat or sheep cheeses.

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

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

\* Vegan-friendly wine