



## 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

**City:** Esparreguera (Barcelona)

**Other wines elaborated:** Ca N'Estruc Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc, L'Equilibrista Blanc Reserva de Ca N'Estruc 2014,, L'Equilibrista Garnatxa and L'Equilibrista Garnatxa Reserva de Ca N'Estruc 2013



### CA N'ESTRUC NEGRE

**Vintage:** 2024

**Type of wine:** young red

**Grape varieties:** 67% Red Grenache, 23% Samsó, 9% Syrah and 1% Petit Verdot

**Grape provenance:** 50% from own vineyards and 50% from vineyards under supervision from other wine-growers in the same area

**Altitude:** 165 m

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

**Age of the vines:** between 25 and 40 years old

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

**Farming:** organic and biodynamic

**Date of harvest:** Red Grenache, September 21st; Samsó, September 20th; Syrah, August 18<sup>th</sup>; Petit Verdot, September 26<sup>th</sup>

**Winemaking:** grapes are picked by hand and selected in the vineyard. Destemming and fermentation for 10-15 days with its natural yeasts in stainless steel tanks from 100 to 200 hl at a controlled temperature of 21-28 °C, with daily pumping-over. Once the alcoholic fermentation has finished, the tank is run-off to make the spontaneous malolactic fermentation afterwards, also in stainless steel tanks at controlled temperature of 18-20 °C.

**Bottling:** April 2025

**Alcohol:** 14% Abv.

**Production:** 55,000 bottles

**Tasting notes:** Beautiful cherry color with ruby reflections, limpid and bright. On the nose, it has the perfume of fresh forest fruits such as currants, raspberries and blackberries, together with delicate anise memories of herbs and Mediterranean forest, as well as light notes of yogurt and a touch of black pepper. On the palate, it is dry and silky, with a pleasant texture that envelops the mouth with freshness and lots of fruit. In the end, there are delicious hints of berry fruit, red licorice and floral notes, such as violets.

**Food pairing:** a very pleasant and tasty red wine perfect to pair with pasta, pizza, cold meats, grilled meats and cow cheese.

**Serving temperature:** between 14 and 16 °C

**Recommended glass:** Riedel Veritas Viognier/Chardonnay

\* Vegan-friendly wine