



CA N'ESTRUC

CA N'ESTRUC

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 Negre, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc, L'Equilibrista Garnatxa and L'Equilibrista Garnatxa Reserva de Ca N'Estruc 2013



CA N'ESTRUC ROSAT

Vintage: 2024

Type of wine: young rosé

Grape variety: 100% Red Grenache

Grape provenance: 100% own property

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: September 21st

Winemaking: grapes are picked by hand and selected in the vineyard. Destemmed grape and cold maceration for 4 hours. Gentle grape-pressing and static desludging of the resulting must at 15 °C for 24 hours. Subsequent transferring and seeding a starter with its own natural yeasts, prepared in a tank with grapes from the estate. Fermentation in stainless steel tanks from 25 hl at a controlled temperature (15-17 °C) for two weeks.

Bottling: April 2025

Alcohol: 14% Abv.

Production: 6,500 bottles

Tasting notes: It has a very seductive intense salmon color with bright and very vivid reflections. It is clear on the nose, with an attractive perfume of fresh red fruits such as strawberries and a subtle touch of peach, nectarine and aniseed touches. On the palate, the entry is broad, juicy and with a creamy texture that is balanced by a good freshness and a very perfumed finish with a light citrus notes that lengthens the palate.

Food pairing: delicious with appetizers, cold starters, charcuterie, or grilled white fish.

Serving temperature: between 6 and 8 °C

Recommended glass: Riedel Veritas Viognier/Chardonnay

* Vegan-friendly wine