



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

**Region:** Esparreguera (Barcelona)

**Other wines elaborated:** Ca N'Estruc Blanc, Ca N'Estruc Rosat, 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 XAREL·LO

**Vintage:** 2024

**Type of wine:** dry young white

**Grape variety:** 100% Xarel·lo

**Grape provenance:** 90% from own vineyards and 10% from vineyards under supervision in the same area

**Altitude:** 165 m

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

**Age of the vines:** between 30 and 50 years old

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

**Farming:** organic and biodynamic

**Date of harvest:** September 21<sup>st</sup>

**Winemaking:** grapes are picked by hand and selected in the vineyard. Destemmed grape, soft grape-pressing and static desludging of the resulting must at 15 °C for 24 hours. Subsequent transferring and seeding with its own natural yeasts, prepared in a mother tank with grapes from the estate itself. Fermentation in stainless steel tanks from 25 to 200 hl at a controlled temperature (15-17 °C) for two weeks.

**Bottling:** April 2025

**Alcohol:** 12.5% Abv.

**Production:** 9,000 bottles and 400 Magnum

**Tasting notes:** It has a beautiful straw yellow color with slight greenish reflections. The nose is intense, with elegant notes of white fruits such as apple and citrus and subtle hints of fennel. On the palate, it is voluminous, very well profiled and with a silky texture that runs through the palate. Sapid, with seductive hints of white fruits, citrus, scrub herbs and raw almonds, and a long, slightly saline finish. A complex and elegant white wine.

**Food pairing:** Perfect for raw fish such as a salmon or tuna tartare, white fish, seafood, creamy rice and cured sheep or goat cheeses.

**Serving temperature:** between 6 and 8 °C

**Recommended glass:** Riedel Veritas Riesling/Zinfandel

\* Vegan-friendly wine