



CA N'ESTRUC

Year of foundation: 1548

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 produced: 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



CA N'ESTRUC BLANC

Vintage: 2020

Type of wine: young white

Grape variety: : 52 % xarel·lo, 32 % muscat, 7 % garnatxa blanca, 5 % chardonnay and 4 % macabeu

Grape provenance: 50% from own vineyards and 50% from vineyards under supervision in the same area

Altitude: 165 m

Type of soil: alluvial

Age of the vines: between 30 and 40 years old

Plantation density: 4,500 vines per hectare

Date of harvest: August 19th for Macabeu, August 17th for Garnatxa Blanca, August 24nd for Chardonnay, September 18th for Xarel·lo and September 24th for Muscat

Harvest: hand-harvested

Elaboration: traditional method, selection, destemming and pressing of the grapes, fermentation in stainless steel tank from 25 hl to 200 hl under controlled temperature between 15 to 17 °C during 12 days

Bottling: June 2021

Alcohol: 12.5% Abv.

Production: 51,000 bottles

Tasting notes: it is a beautiful and bright straw-yellow colour. The nose is fragrant and charming, with elegant and suggestive notes of white flowers followed by citrus peels such as lemon or kumquat, stone fruits like apricots and a delicate and refreshing balsamic hint. In the mouth it is expressive with a good freshness that makes it pleasant and harmonious, defining long and intense finish notes of white fruits with seductive floral hints.

Food pairing: ideal for all kinds of appetizers, light fish, salads, white meats and fresh cheese.

Serving temperature: between 6 and 8°C

Recommended glass: Riesling from Grape Range by Riedel



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CA N'ESTRUC XAREL·LO

Vintage: 2020

Type of wine: dry white

Grape variety: 100% Xarel·lo

Grape provenance: 50% from own vineyards and 50% from vineyards under supervision in the same area

Altitude: 165 m

Type of soil: alluvial

Age of the vines: between 30 and 40 years old

Plantation density: 4,500 vines per hectare

Date of harvest: September 18th for Xarel·lo

Harvest: hand-harvested

Elaboration: selection and destemming of the grapes and fermentation in stainless steel tank of 25 hl between 15 to 17°C during 12 days

Ageing: without ageing

Bottling: June 2021

Alcohol: 12% Abv.

Production: 6,000 bottles and 300 Magnum

Tasting notes: has a beautiful straw-yellow colour with intense greenish hues. The nose is intense and fragrant with elegant notes of white and citrus fruits like lemon with a moderately salty finish and a charming hint of fennel. In the mouth it is broad and round, with a silky texture that fills the palate. It is refreshing and pleasant with a long finish reminiscent of white and citrus fruits. With a savoury and slightly bitter end, it is a complex and elegant.

Foodpairing: 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: Riesling from Grape Range by Riedel



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 produced: Ca N'Estruc Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Negre, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc and L'Equilibrista Garnatxa



CA N'ESTRUC ROSAT

Vintage: 2020

Type of wine: young rosé

Grape variety: Garnatxa Negra

Grape provenance: 100% own property

Altitude: 165 m

Type of soil: alluvial

Age of the vines: between 15 and 20 years old

Plantation density: 4,500 vines per hectare

Date of harvest: September 7th

Harvest: hand-harvested

Elaboration: traditional method, selection and destemming of the grapes, 24 hours of cold maceration and bleeding off the must. Exhaustive control of the temperature during fermentation (between 15 and 17 °C) in stainless steel tanks of 25 hl

Bottling: June 2021

Alcohol: 13.5% Abv.

Production: 8,000 bottles

Tasting notes: it has an intense and elegant cherry-pink colour with bright and clean reflections. The nose has appealing aromas of red fruits such as wild strawberries and raspberries with hints of lollipop. On the palate it has a broad and juicy entry with a silky texture that is balanced by a good freshness and a very fragrant finish, which welcomes you to have a second glass.

Food pairing: Ideal for a spring and summer appetizers, salads, grilled vegetables, sea or mountain style rice, as well as grilled white fish.

Serving temperature: between 6 and 8 °C

Recommended glass: Viognier/Chardonnay from Veritas Range by Riedel



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Denomination of Origin: D.O. Catalunya

Area: Montserrat

City: Esparreguera (Barcelona)

Other wines produced: Ca N'Estruc Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc and L'Equilibrista Garnatxa



CA N'ESTRUC NEGRE

Vintage: 2019

Type of wine: young red

Grape varieties: 46% Samsó (Carinyena), 44% Garnatxa Negra, 5% Syrah and 5% Ull de Llebre (Tempranillo)

Grape provenance: 50% from own vineyards and 50% from vineyards under supervision in the same area

Altitude: 165 m

Type of soil: alluvial

Age of the vines: between 15 and 30 years old

Plantation density: 4,500 vines per hectare

Date of harvest: September 7th for Samsó (Carinyena), September 9th for Ull de Llebre (Tempranillo), September 19th for Garnatxa Negra and September 25th for Syrah

Harvest: hand-harvested

Elaboration: traditional method, selection and destemming of the grapes and cold maceration during 5 days. Fermentation between 10 to 15 days in stainless steel tanks from 25 to 200 hl under controlled temperature (between 17 and 21 °C) with daily remontages. Malolactic fermentation in stainless steel tanks

Bottling: May 2020

Alcohol: 14.5% Abv.

Production: 52,000 bottles

Tasting notes: beautiful, shiny, and ruby in colour. On the nose it displays the perfume of the red and black fruits such as redcurrants, blackcurrants, and raspberries combined with delicate Mediterranean herbs aromas reminiscent of rosemary and fennel, and a light and spicy touch of clove. On the palate, it has a voluminous mouthfeel with a light and silky texture combined with a good freshness. Delicious berry fruit, liquorice and caramel notes persist on the aftertaste.

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

Serving temperature: between 14 and 16 °C

Recommended glass: Viognier/Chardonnay from Veritas Range by Riedel



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IDOIA NEGRE

Vintage: 2018

Type of wine: red wine aged in barrel

Grape varieties: 75% Garnatxa Negra and 25% Samsó (Carinyena)

Grape provenance: 70% from own vineyards and 30% from vineyards under supervision in the same area

Altitude: 165 m

Type of soil: alluvial

Age of the vines: between 15 and 50 years old

Plantation density: 4,500 vines per hectare

Date of harvest: September 17th for Garnatxa Negra and October 5th for Samsó (Carinyena)

Harvest: hand-harvested

Elaboration: traditional method, selection and destemming of the grapes and fermentation during 10 to 15 days in stainless steel tanks of 25 hl and 200 hl under controlled temperature with daily remontage

Ageing: 12 months in (one-year and two-year old) medium-toasted Allier French oak barrels from different cooperages

Bottling: May 2020

Alcohol: 14% Abv.

Production: 26,000 bottles and 200 Magnum

Tasting notes: It has an attractive and bright ruby colour with beautiful garnet hues. On the nose it is very suggestive and fragrant, with evocative and intense aromas of red fruits, vanilla and clove. On the palate it is very pleasant and has a soft and mouth-filling texture with well-balanced tannins due to its refreshing acidity. It is agile and direct, with final flavours reminiscent of freshly picked cherries and sweet spices. An elegant and seductive wine with a long finish leaving a very pleasant sensation in the mouth.

Food pairing: To be enjoyed with cold cuts, pasta dishes, grilled meats and stewed poultry.

Serving temperature: between 14 and 16 °C

Recommended glass: Old World Pinot Noir from Veritas Range by Riedel



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Area: Montserrat

City: Esparreguera (Barcelona)

Other wines produced: Ca N'Estruc Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc and L'Equilibrista Garnatxa



IDOIA BLANC

Vintage: 2019

Type of wine: white fermented and aged in barrel

Grape varieties: 51% Xarel·lo, 25% Garnatxa Blanca, 13% Chardonnay and 11% Macabeu

Grape provenance: 45% own vineyards and 55% from vineyards under supervision in the same area

Altitude: 165 m

Type of soil: alluvial

Age of the vines: between 20 and 40 years old

Plantation density: 4,500 vines per hectare

Date of harvest: August 27th for Chardonnay, August 30th for Garnatxa Blanca, September 19th for Xarel·lo and September 2nd for Macabeu

Harvest: hand-harvested

Elaboration: traditional method, selection, destemming and pressing of the grapes and settling in stainless steel tanks and fermentation in French oak barrels with indigenous yeasts. Fermentation took place during 18 days under controlled temperature of 15 °C

Ageing: 5 months in (new, one-year and two-year old) light-toasted Allier French oak barrels from different cooperages, of 300 L and 500 L

Bottling: July 2020

Alcohol: 13% Abv.

Production: 29,200 bottles, 600 Magnum and 10 bottles of 3 L

Tasting notes: beautiful, pale and gold in colour. On the nose it displays a symphony of aromas of white flowers reminiscent of peach and apricot, with intense citric notes of fresh lemon peel, as well as Mediterranean herbs such as rosemary and thyme combined with a delicate aniseed touch. On the palate it has a silky texture and a good volume which caresses gently the tongue. A good freshness makes the wine balanced and pleasant. Intense yellow plum, fennel and a delicate light toasted wood persist on the aftertaste.

Food pairing: perfect to pair with cold meats, warm salads, white meat and fish with light sauces, and creamy sheep and goat cheese.

Serving temperature: between 8 and 10 °C

Recommended glass: Old World Pinot Noir from Veritas Range by Riedel



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L'EQUILIBRISTA

Vintage: 2016

Type of wine: red wine aged in barrel

Grape varieties: 55% Garnacha Negra, 35% Samsó (Cariñena) and 10% Syrah

Grape provenance: 55% from own vineyards and 45% from vineyards under supervision in the same area

Altitude: 165 m

Type of soil: alluvial

Age of the vines: between 18 and 40 years old

Plantation density: 4,500 vines per hectare

Date of harvest: September 5th for Garnatxa Negra, September 19th for Samsó (Cariñena) and September 8th for Syrah.

Harvest: hand-harvested

Elaboration: traditional, selection of the grapes, destemming (partially by hand). Fermentation half in open oak french barrels and half in stainless steel tanks, both under controlled temperature (17-21 °C) and with gentle remontages

Ageing: 14 months in (new, one-year and two-year old) medium-toasted Allier French oak barrels from different cooperages

Bottling: July 2018

Alcohol: 14.5% Abv.

Production: 70.850 bottles, 700 Magnum and 80 bottles of 5 L

Tasting notes: beautiful bright garnet colour with ruby hues. Seductive on the nose with lots of red and black fruits, and reminiscent aromas of redcurrant, cherry, plum and apple. Once the wine is aerated, tobacco, black pepper and coffee flavours display in the glass, showing a very seductive and pleasant aromatic blend. Round, smooth and full bodied on the palate. This red wine has a good structure with fine tannins and great freshness that you can feel on the palate from beginning to end. Excellent attributes to age. We recommend decanting 30 minutes before enjoying.

Food pairing: to enjoy with grilled meats, rice, vegetable and spring or autumn seasonal mushrooms.

Serving temperature: between 14 and 15 °C

Recommended glass: Old World Pinot Noir from Veritas Range by Riedel



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Other wines produced: Ca N'Estruc Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Ca N'Estruc Negre, Idoia Blanc, Idoia Negre, L'Equilibrista and L'Equilibrista Blanc



L'EQUILIBRISTA GARNATXA

Vintage: 2016

Type of wine: red wine aged in barrel

Grape variety: Garnatxa

Grape provenance: 100% from vineyards under supervision

Altitude: 165 m

Type of soil: alluvial

Age of the vines: between 18 and 40 years old

Plantation density: 4,500 vines per hectare

Date of harvest: September 5th

Harvest: hand-harvested

Elaboration: traditional method, selection and destemming of the grapes (partially by hand). Fermentation half in open oak french barrels and other half in stainless steel tank, both under controlled temperature and with gentle remontages

Ageing: 14 months in (new, one-year and two-year old) medium-toasted Allier French oak barrels from different cooperages

Bottling: July 2018

Alcohol: 15% Abv.

Production: 6,700 bottles and 100 Magnum

Tasting notes: It has an intense and appealing garnet red colour. The nose is ripe and fresh at the same time, with hints of red fruits such as strawberry and bitter pomegranate. In the mouth it leaves a very seductive and rich sensation, with a handful of delicious red fruits. It stands out for its freshness and rounded tannins that leave a long, pleasant and fragrant aftertaste on the palate.

Food pairing: perfect to pair with mountain style rice, grilled or stewed meats and goat or sheep cheeses.

Serving temperature: between 16 and 18 °C

Recommended glass: Pinot Noir/Nebbiolo from Vinum Range by Riedel



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L'EQUILIBRISTA BLANC

Vintage: 2019

Type of wine: white fermented and aged in barrel

Grape variety: Xarel·lo

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

Altitude: 165 m

Type of soil: Alluvial

Age of the vines: 40 years old

Plantation density: 4,500 vines per hectare

Date of harvest: September 18th

Harvest: hand-harvested

Elaboration: traditional method, selection, destemming and pressing of the grapes and settling in stainless steel tanks and fermentation in French oak barrels with indigenous yeasts. Fermentation took place during 18 days under controlled temperature of 15 °C

Ageing: 6 months in Allier French oak barrels of 500 L from different cooperages and in wooden vats of 2,500 L

Bottling: June 2020

Alcohol: 13.5% Abv.

Production: 26,000 bottles and 500 Magnum

Tasting notes: beautiful, brilliant, and gold in colour. On the nose it is intense, and it has the perfume of the stone fruit and dry lemon peel. Progressively it shows delicate toasted wood aromas with a bread and light white pepper touch. On the palate it is seductive, crisp, and voluminous, with a silky texture balanced by a pleasant and citric freshness. A sophisticated white wine with a great ageing potential.

Food pairing: perfect to pair with a great variety of grilled or sauced fish, risotto, stewed poultry or cow or sheep cheese.

Serving temperature: between 10 and 12 °C

Recommended glass: Old World Pinot Noir from Veritas Range by Riedel
