



## 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:** 2021

**Type of wine:** dry young white

**Grape variety:** : 70% Xarel·lo, 15% Muscat, 10% Macabeu and 5% Garnatxa Blanca

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

**Altitude:** 165 m

**Type of soil:** from alluvial origin, 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:** Garnatxa Blanca, August 23rd; Muscat, August 27<sup>th</sup>; Macabeu, September 11th and Xarel·lo, September 13<sup>th</sup>

**Harvest:** hand-harvested

**Winemaking:** grapes are picked by hand and selected in the vineyard. Entrance of the whole grape, destemming, gentle grape-pressing and static settling of the resulting must at 15 °C for 24 hours. Subsequent racking and seeding a starter 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 a couple of weeks.

**Bottling:** January 2022

**Alcohol:** 12.5% Abv.

**Production:** 80,000 bottles

**Tasting notes:** it has a beautiful and bright straw-yellow colour. The nose it is fragrant and charming, with notes of sweet white flowers such as acacia, followed by exotic fruits such as lychee and passion fruit and a delicate and refreshing citrus hint. In the mouth it is expressive and friendly, with a good balance between sweet notes and freshness, with final hints of stone fruit such as water peach and light aniseed notes.

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

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

**Recommended glass:** Viognier/Chardonnay from Veritas Range by Riedel

\* Vegan friendly wine



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



## CA N'ESTRUC XAREL·LO

**Vintage:** 2021

**Type of wine:** dry young white

**Grape variety:** Xarel·lo

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

**Altitude:** 165 m

**Type of soil:** from alluvial origin, 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 13<sup>th</sup>

**Harvest:** hand-harvested

**Elaboration:** grapes are picked by hand and selected in the vineyard. Entrance of the whole grape, destemming, gentle grape-pressing and static settling of the resulting must at 15 °C for 24 hours. Subsequent racking and seeding a starter 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 a couple of weeks.

**Bottling:** January 2021

**Alcohol:** 13% Abv.

**Production:** 13,500 bottles and 300 Magnum

**Tasting notes:** nice straw yellow colour with slight greenish hues. It is intense on the nose, with elegant notes of white fruits such as apples and citrus fruits such as lime and lemon, and a tempting hint of fennel. In the mouth it is broad, very well outlined with a silky texture that fills the palate. It is refreshing and pleasant, with a long finish reminiscent of white and citrus fruits. Sapid, with a fine bitterness that lengthens its aftertaste and a slightly salty finish. It is a complex and elegant wine.

**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

\* Vegan friendly wine



## CA N'ESTRUC

**Year of foundation:** 1574

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**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:** 2021

**Type of wine:** young rosé

**Grape variety:** Garnatxa Negra

**Grape provenance:** 100% own property

**Altitude:** 165 m

**Type of soil:** from alluvial origin, 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 20<sup>th</sup>

**Harvest:** hand-harvested

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

**Bottling:** February 2021

**Alcohol:** 14% Abv.

**Production:** 7,000 bottles

**Tasting notes:** it has a very delicate cherry-pink colour, with bright and very vivid reflections. It is clear on the nose, with appealing aromas of red fruits such as strawberries, fresh cherries and blackberries, and hints of anise. On the palate the entry is broad and juicy, with a creamy texture that is balanced by a good freshness and a very fragrant finish, which welcomes you to have a second glass.

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

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

**Recommended glass:** Chianti from Vinum Range by Riedel

\* Vegan friendly wine



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**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:** 2021

**Type of wine:** young red

**Grape varieties:** 60% Garnatxa Negra, 20% Carinyena and 20% Syrah

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

**Altitude:** 165 m

**Type of soil:** from alluvial origin, 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:** Garnatxa Negra, September 13<sup>th</sup>; Syrah, September 15<sup>th</sup>; Carinyena, September 27<sup>th</sup>

**Harvest:** hand-harvested

**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:** February 2022

**Alcohol:** 13.5% Abv.

**Production:** 27,000 bottles

**Tasting notes:** nice ruby colour, clear and bright. On the nose it displays the perfume of fresh red fruits such as currants and raspberries, combined with delicate hints of aromatic herbs from the Mediterranean forest such as lavender and a touch of black pepper. On the palate it is silky, with an aerial texture that invades the palate with freshness and lots of fruit. At the end there are delicious memories of berry fruit, red liquorice 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:** Viognier/Chardonnay from Veritas Range by Riedel

\* Vegan friendly wine



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



## 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 17<sup>th</sup> for Garnatxa Negra and October 5<sup>th</sup> 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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## 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 27<sup>th</sup> for Chardonnay, August 30<sup>th</sup> for Garnatxa Blanca, September 19<sup>th</sup> for Xarel·lo and September 2<sup>nd</sup> 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 5<sup>th</sup> for Garnatxa Negra, September 19<sup>th</sup> for Samsó (Cariñena) and September 8<sup>th</sup> 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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## 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 5<sup>th</sup>

**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 18<sup>th</sup>

**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

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