



## 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 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:** 2022

**Type of wine:** dry young white

**Grape variety:** : 65% Xarel·lo, 14% Muscat, 12% Garnacha Blanca and 9% Macabeo

**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:** Garnacha Blanca, August 17<sup>th</sup>; Muscat, August 19<sup>th</sup>; Macabeo, August 19<sup>th</sup> and Xarel·lo, September 1<sup>st</sup>

**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 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:** March 2023

**Alcohol:** 12% Abv.

**Production:** 65,000 bottles

**Tasting notes:** It has a beautiful and bright straw yellow color. On the nose it is perfumed and captivating, with intense notes of acacia, accompanied by white fruit such as pear and apple, a slight reminiscence of exotic fruits such as lychee and mango, and hints of citrus. On the palate it is expressive and friendly, with a good balance between sweet notes and freshness, with final hints of stone fruits such as water peach and slight notes of aniseed.

**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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## CA N'ESTRUC ROSAT

**Vintage:** 2022

**Type of wine:** young rosé

**Grape variety:** 100% Garnacha Tinta

**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 8<sup>th</sup>

**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 two weeks.

**Bottling:** December 2022

**Alcohol:** 14.5% Abv.

**Production:** 10,000 bottles

**Tasting notes:** it has an intense, very seductive salmon color with bright and very vivid reflections. It is sharp on the nose, with an attractive perfume of red fruits such as strawberries, fresh cherries and raspberries, hints of anise and a subtle brushstroke of peach and tangerine. In the mouth, the entry is broad, juicy and with a creamy texture that is balanced by a good freshness and a highly perfumed finish and a slight bitterness that lengthens the passage through the mouth.

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

**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 Xarel·lo, Ca N'Estruc Rosat, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc and L'Equilibrista Garnatxa



## CA N'ESTRUC NEGRE

**Vintage:** 2022

**Type of wine:** young red

**Grape varieties:** 68% Garnacha Tinta, 17% Syrah and 15% Cariñena

**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:** Garnacha Tinta, September 8<sup>th</sup>; Cariñena, September 22<sup>nd</sup> and Syrah, September 25<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:** December 2022

**Alcohol:** 13.5% Abv.

**Production:** 50,000 bottles

**Tasting notes:** it has a beautiful plum cherry color with ruby reflections, limpid and bright. On the nose it has the scent of fresh forest fruits such as currants, raspberries and blackberries, attached to delicate memories of aromatic mediterranean herbs such as lavender and a touch of black pepper on a balsamic background. In the mouth it is dry and silky, with a pleasant texture that wraps the palate with freshness and lots of fruit. In the end there are delicious memories 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:** Viognier/Chardonnay from Veritas range by Riedel

\* Vegan-friendly wine



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## CA N'ESTRUC XAREL-LO

**Vintage:** 2022

**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 1<sup>st</sup>

**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 two weeks.

**Bottling:** March 2023

**Alcohol:** 12.5% Abv.

**Production:** 25,600 bottles and 600 Magnum

**Tasting notes:** it has a beautiful straw yellow colour with slight greenish reflections. The nose is intense, with elegant notes of white fruits such as apple and citrus fruits such as lime and lemon and subtle hints of fennel and marzipan. In the mouth it is voluminous, very well profiled and with a silky texture that runs through the palate. It's savoury, with seductive hints of white fruit, citrus, garrigue grass and raw almonds, and a long, slightly salty finish. A complex and elegant white 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/Zinfandel from Veritas range by Riedel

\* Vegan-friendly wine

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## IDOIA BLANC

**Vintage:** 2021

**Type of wine:** oak-aged, dry white

**Grape varieties:** 64% Xarel·lo, 14% Chardonnay, 12% Garnacha Blanca and 10% Macabeo

**Grape provenance:** 45% from own vineyards and 55% 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 20 and 50 years old

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

**Farming:** organic and biodynamic

**Date of harvest:** Xarel·lo, September 13<sup>th</sup>, Garnacha Blanca, August 23<sup>rd</sup>, Chardonnay, August 19<sup>th</sup> and Macabeo, September 11<sup>th</sup>

**Winemaking:** grapes 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 with its own natural yeasts prepared in a mother tank with grapes from the estate itself. Start of the fermentation of each grape variety separately in 25 hL stainless steel tanks at controlled temperature (15-17 °C for two weeks and then finish that fermentation in 500L French oak barrels.

**Aging:** 5 months in Allier French oak barrels from different cooperages, some in new ones and others in 1- or 2-year-old barrels, with medium toast.

**Bottling:** July 2022

**Alcohol:** 12.5% Abv.

**Production:** 32,000 bottles of 0.75 L, 600 Magnum and 10 bottles of 5 L.

**Tasting notes:** It has a beautiful golden color, limpid and shiny. On the nose, it displays a symphony of aromas of ripe white fruit and intense memories of peach and apricot that are combined with exotic fruits such as pineapple, accompanied by intense citrus notes of fresh lemon peel and a delicate anise finish. In the mouth, it is sweet, with a silky texture that envelops the palate with a caress and good volume. A pleasant freshness balances the whole and makes it harmonious and pleasant. The finish is intense and persistent, with aromas reminiscent of stone fruits, fennel and subtle toast.

**Foodpairing:** ideal to accompany charcuterie boards, warm salads, white meats and fish with light sauces and creamy goat and sheep cheeses.

**Serving temperature:** between 8 and 10 °C

**Recommended glass:** Old World Pinot Noir from Veritas range by Riedel



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## IDOIA NEGRE

**Vintage:** 2018

**Type of wine:** oak-aged red

**Grape variety:** 75% Garnacha Tinta and 25% Syrah

**Grape provenance:** 70% from own vineyards and 30% from vineyards under supervision from other wine-growers in the same area

**Altitude:** 165 m

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

**Age of the vines:** between 25 and 50 years old

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

**Date of harvest:** Garnacha Tinta, September 17<sup>th</sup>; Syrah, September 19<sup>th</sup>

**Winemaking:** grapes picked by hand and selected in the vineyard. Destemming and fermentation with its own natural yeasts in 100 to 200 hL stainless steel tanks at controlled temperature of 21-28 °C, with daily pumping-over. Once the alcoholic fermentation has finished, the tank is run-off to produce spontaneous malolactic fermentation in the same tanks at 18-20 °C.

**Ageing:** 12 months in 225L Allier French oak from different cooperages, with medium toasted.

**Bottling:** May 2020

**Alcohol:** 14 % Abv.

**Production:** 26.000 bottles and 300 Magnums

**Tasting notes:** It has an attractive and bright ruby red colour with garnet highlights. In the nose it is suggestive and perfumed, with evocative and intense aromas of black fruit, spices such as black pepper and cloves, and flowers such as violets, with light smoky notes. In the mouth it is pleasant and has a soft and wide texture, with well-balanced tannins for a refreshing acidity. It is agile and direct, with a final aroma reminiscent of sweet spices. An elegant and seductive wine that lengthens and leaves a very pleasant sensation in the mouth.

**Foodpairing:** to enjoy with charcuterie, pasta, grilled meats and stewed birds.

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

**Recommended glass:** Old World Pinot Noir from Veritas range by Riedel

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## L'EQUILIBRISTA BLANC

**Vintage:** 2020

**Type of wine:** oak-aged, dry white

**Grape variety:** 100% Xarel·lo

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

**Altitud:** 165 m

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

**Age of the vines:** 60 years old

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

**Farming:** organic and biodynamic

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

**Winemaking:** grapes 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 with its own natural yeasts prepared in a mother tank with grapes from the estate itself. Start of fermentation in 25 to 100 hL stainless steel tanks at controlled temperature (15-17 °C) to finish it in 25 hL wooden vats.

**Aging:** 6 months in the same fermentation French oak vats of 25 hL

**Bottling:** July 2021

**Alcohol:** 13% Abv.

**Production:** 26,000 bottles and 600 Magnum

**Tasting notes:** it has a nice lemon color with greenish reflections, very clean and bright. The nose is heady, with the perfume of stone fruit, fresh white fruit and citrus. Little by little, aromas of fennel and almond blossom appear, with sweet spices and light smoke hints. In the mouth it is voluminous, with a vertical entrance that makes it longer and invades the palate with a silky texture, balanced by a citrus freshness. It has a slightly salty finish, very harmonious and pleasant. A sophisticated and seductive white with great storage potential.

**Pairing:** ideal to accompany all kinds of grilled or sauce fish, creamy rice, stewed birds and goat or sheep cheeses.

**Serving temperature:** between 10 and 12 °C

**Recommended glass:** Old World Pinot Noir from Veritas range by Riedel

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## L'EQUILIBRISTA GARNATXA

**Vintage:** 2018

**Type of wine:** oak-aged red

**Grape variety:** 100% Garnacha Tinta

**Grape provenance:** 70% from own vineyards and 30% from vineyards under supervision from other wine-growers in the same area

**Altitude:** 165 m

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

**Age of the vines:** between 25 and 50 years old

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

**Farming:** organic

**Date of harvest:** September 17<sup>th</sup>

**Winemaking:** grapes picked by hand and selected in the vineyard. Destemming and fermentation with its own natural yeasts in 100 to 200 hL stainless steel tanks at controlled temperature of 21-28 °C, with daily pumping-over. Once the alcoholic fermentation has finished, the tank is run-off to produce spontaneous malolactic fermentation in the same tanks at 18-20 °C.

**Ageing:** 14 months in Allier French oak tronco-conical tanks.

**Bottling:** May 2020

**Alcohol:** 14,5% Abv.

**Production:** 6,200 bottles and 300 Magnum

**Tasting notes:** it has an intense and suggestive garnet red colour, light coverage. In the nose it is mature and fresh at the same time, with hints of red fruit like strawberry and pomegranate, and black fruits such as blackberries, accompanied by lactic notes and Mediterranean thicket. In the mouth it leaves a very fluid and seductive sensations, like a handful of delicious red fruits, with hints of cigar box. It stands out the freshness and persistence of a good tapestry of tannins that leave a long, pleasant and fragrant finish in the palate.

**Pairing:** ideal to accompany grilled meats, meat rice, stewed birds and goat or sheep cheeses.

**Serving temperature:** between 16 and 18 °C

**Recommended glass:** Old World Pinot Noir from Veritas range by Riedel

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## L'EQUILIBRISTA

**Vintage:** 2018

**Type of wine:** oak-aged red

**Grape variety:** 55% Garnacha Tinta, 30% Syrah and 15% Cariñena

**Grape provenance:** 70% from own vineyards and 30% from vineyards under supervision from other wine-growers in the same area

**Altitude:** 165 m

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

**Age of the vines:** between 25 and 50 years old

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

**Farming:** organic

**Date of harvest:** Garnacha Tinta, September 17<sup>th</sup>; Syrah, September 19<sup>th</sup>; Cariñena, October 5<sup>th</sup>

**Winemaking:** grapes picked by hand and selected in the vineyard.

Destemming and fermentation with its own natural yeasts in 100 to 200 L stainless steel tanks at controlled temperature of 21-28 °C, with daily pumping-over. Once the alcoholic fermentation has finished, the tank is run-off to produce spontaneous malolactic fermentation in the same tanks at 18-20 °C.

**Aging:** 14 months in 225 and 500 L Allier French oak barrels and American oak barrels for Cariñena, from different cooperages.

**Bottling:** June 2020

**Alcohol:** 14% Abv.

**Production:** 39,200 bottles and 1,000 Magnums

**Tasting notes:** it has an appealing and bright garnet colour with ruby highlights. The nose is kind and seductive, with plenty of red and black fruit, that reminds of redcurrants, cherries and plums. As it oxygenates, notes of tobacco, black pepper, and flowers, such as violets, and very light lactic dashes, show up, forming a very seductive and pleasing mixture. In the mouth it is round, fluid and voluminous. It has a structure made up of gentle tannins, without edges and with a formidable freshness that accompanies it from beginning to end. A red wine with great aging potential.

**Pairing:** to enjoy with grilled meats, rice, legumes and spring or autumn mushrooms.

**Serving temperature:** between 14 and 15 °C

**Recommended glass:** Old World Pinot Noir from Veritas range by Riedel