



CA N'ESTRUC

Year of foundation: 1574

Winemaker-owner: Siscu Martí Badia

Vineyard in property: 22 ha

Denomination of Origin: D.O. Catalunya

Area: Montserrat

Region: Esparreguera (Barcelona)

Other wines elaborated: Ca N'Estruc Rosat, Ca N'Estruc Negre, Ca N'Estruc Xarel-lo, Idoia Blanc, Idoia Negre, L'Equilibrista Blanc, L'Equilibrista, L'Equilibrista Garnatxa and L'Equilibrista Garnatxa Reserva de Ca N'Estruc 2013



CA N'ESTRUC BLANC

Vintage: 2024

Type of wine: dry young white

Grape variety: 79% Xarel-lo, 11% Muscat, 4% Chardonnay, 3% Macabeu i 3% White Grenache

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: Xarel-lo, September 21th; Muscat, September 1st; Chardonnay, August 15th; Macabeu, August 30th; and White Grenache, August 29th

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 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 2025

Alcohol: 12,5% Abv.

Production: 65,000 bottles

Tasting notes: It has a nice, bright straw yellow colour. On the nose, it is perfumed and seductive, with intense notes of white fruit such as pear and apple, scrubland herbs, a slight hints of exotic fruits such as lychee and citrus notes. On the palate, expressive and friendly, with a good balance between sweet notes and freshness, with final memories of egg fruits, like loquats, and light anise notes.

Food pairing: ideal to pair with all kinds of appetizers, light fish, salads, white meat and fresh cheese.

Serving temperature: between 6 and 8 °C

Recommended glass: Riedel Veritas Viognier/Chardonnay

* Vegan-friendly wine



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CA N'ESTRUC ROSAT

Vintage: 2025

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 15th

Vintage 2025: This year has been very rainy, with 868.8 mm, clearly exceeding the annual average. Regarding temperatures, the year was again very warm, with an average above 17 °C for the fourth consecutive year. Temperatures of 40 °C were reached again in summer, along with two heat waves.

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: November 2025

Alcohol: 13.5% Abv.

Production: 10,000 bottles

Tasting notes: it has an intense, very seductive salmon color with bright and lively reflections. On the nose, it displays an attractive bouquet that combines red fruits such as strawberries and raspberries with notes of peach, apricot, and a subtle citrus touch. On the palate, the entry is juicy, and creamy in texture, balanced by good freshness, with a highly fragrant finish that leaves a pleasant persistence on the mouth.

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

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CA N'ESTRUC NEGRE

Vintage: 2024

Type of wine: young red

Grape varieties: 67% Red Grenache, 23% Samsó, 9% Syrah and 1% Petit

Verdot 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: Red Grenache, September 21th; Samsó, September 20th; Syrah, August 18th; and Petit Verdot, September 26th

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: April 2025

Alcohol: 14% Abv.

Production: 55,000 bottles

Tasting notes: Gorgeous cherry color, bright and limp, with ruby reflections. The fragrance of fresh forest fruits, including currants, raspberries, and blackberries, is present on the nose. Additionally, there are delicate aniseed memories of herbs and Mediterranean forest, as well as light notes of yogurt and a hint of black pepper. It tastes dry and silky on the mouth, with a nice texture that fills the palate with freshness and lots of fruit. At the end, there are delicious hints 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: Riedel Veritas Cabernet/Merlot

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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 21st

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% 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

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Region: Esparreguera (Barcelona)

Other wines elaborated: Ca N'Estruc Blanc, Ca N'Estruc Xarel-lo, Ca N'Estruc Rosat, Ca N'Estruc Negre, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc, L'Equilibrista Garnatxa and L'Equilibrista Garnatxa Reserva de Ca N'Estruc 2013



IDOIA BLANC

Vintage: 2021

Type of wine: oak-aged, dry white

Grape varieties: 64% Xarel-lo, 14% Chardonnay, 12% White Grenache and 10% Macabeu

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 13th; Chardonnay, August 19th; White Grenache, August 23th; and Macabeu, September 11th

Winemaking: grapes picked by hand and selected in the vineyard. Destemmed grape, soft 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.

Ageing: 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: Its perfume displays a symphony of aromas of ripe white fruit and peach, accompanied by exotic fruits, intense citrus notes and a delicate anise finish. On the palate, its silky texture envelops the mouth with a pleasant freshness and makes it harmonious and pleasant, leaving a very persistent final.

Food pairing: ideal to pair with charcuterie, warm salads, white meats and fish with light sauces and creamy goat and sheep cheeses.

Serving temperature: between 8 and 10 °C

Recommended glass: Riedel Veritas Riesling in an I

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Area: Montserrat

Region: Esparreguera (Barcelona)

Other wines elaborated: Ca N'Estruc Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Ca N'Estruc Negre, Idoia Blanc, L'Equilibrista, L'Equilibrista Blanc, L'Equilibrista Garnatxa and L'Equilibrista Garnatxa Reserva de Ca N'Estruc 2013



IDOIA NEGRE

Vintage: 2019

Type of wine: oak-aged red

Grape variety: 51% Red Grenache, 41% Syrah and 8% Carignan

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: Red Grenache, September 7th; Syrah, September 18th and Carignan, September 24th

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 2021

Alcohol: 14,5 % Abv.

Production: 14.000 bottles and 200 Magnum

Tasting notes: It has an attractive and bright ruby red colour with garnet highlights. On 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. On the palate, 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 on the palate.

Food pairing: to enjoy with charcuterie, pasta, grilled meats and stewed poultry.

Serving temperature: between 14 and 16 °C

Recommended glass: Riedel Veritas Cabernet/Merlot



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Other wines elaborated: Ca N'Estruc Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Ca N'Estruc Negre, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Garnatxa and L'Equilibrista Garnatxa Reserva de Ca N'Estruc 2013



L'EQUILIBRISTA BLANC

Vintage: 2021

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 13th

Winemaking: grapes picked by hand and selected in the vineyard. Destemmed grape, soft grape-pressing and static settling of the resulting must at 15 °C for 24 hours. Subsequent desludging and seeding with its own natural yeasts prepared in a tank with grapes from the estate. 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.

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

Bottling: July 2022

Alcohol: 12,5% Abv.

Production: 326,000 bottles, 600 Magnum and 10 5 L bottles

Tasting notes: It has a nice slightly golden colour with greenish reflections, very clean and bright. The nose is heady, with the perfume of bone fruits and dry lemon skin. Little by little, aromas of toasted bread, hazelnuts, fennel and almond blossom appear, with white pepper. On the mouth, it is voluminous and seductive, 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 pair with all kinds of grilled or sauce fish, creamy rice, stewed poultry and goat or sheep cheeses.

Serving temperature: between 10 and 12 °C

Recommended glass: Riedel Veritas a C ar onna

* Vegan-friendly wine



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Winemaker-owner: Siscu Martí Badia

Company: Can Dez Mas, S.L.

Vineyard in property: 22 ha

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Area: Montserrat

Region: Esparreguera (Barcelona)

Other wines elaborated: Ca N'Estruc Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Ca N'Estruc Negre, Idoia Blanc, Idoia Negre, L'Equilibrista Garnatxa, L'Equilibrista Blanc and L'Equilibrista Garnatxa Gran Reserva 2013



L'EQUILIBRISTA

Vintage: 2018

Type of wine: oak-aged red

Grape variety: 55% Red Grenache, 30% Syrah and 15% Sauvignon

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 and biodynamic

Date of harvest: Red Grenache, September 17th; Syrah, September 19th; and Samsó, October 5th

Winemaking: grapes picked by hand and selected in the vineyard. Destemmed and fermented 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 225 and 500 L Allier French oak barrels and American oak barrels for Carignan, from different cooperages.

Bottling: June 2020

Alcohol: 14% Abv.

Production: 39,200 bottles and 1,000 Magnum

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, forming a very seductive and pleasant mixture. On the palate, it is round, fluid and voluminous. It has a structure made up of gentle tannins, with a formidable freshness from the beginning to the end. A red wine with great aging potential.

Food Pairing: enjoy it with grilled meats, rice, legumes and spring or autumn mushrooms.

Serving temperature: between 14 and 15 °C

Recommended glass: Riedel Veritas Old World Pinot Noir



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L'EQUILIBRISTA GARNATXA

Vintage: 2018

Type of wine: oak-aged red

Grape variety: 100% Red Grenache

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 and biodynamic

Date of harvest: September 17th

Winemaking: grapes picked by hand and selected in the vineyard. Destemmed and fermented 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. On the nose, it is mature and fresh at the same time, with hints of red fruit like strawberry and pomegranate, and black such as blackberries, accompanied by lactic notes and Mediterranean scrubland. On the palate, it leaves a very fluid and seductive sensations, like a handful of delicious red fruits, with hints of tobacco. It stands out the freshness and persistence of a good tannins that leave a long, pleasant and fragrant finish on the mouth.

Pairing: a great Grenache perfect with risottos, Iberian cold meats, stewed meats with light sauces and soft or creamy goat or sheep cheeses.

Serving temperature: between 16 and 18 °C

Recommended glass: Riedel Veritas Cabernet/Merlot



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L'EQUILIBRISTA GARNATXA RESERVA DE CA N'ESTRUC

Vintage: 2013

Type of wine: oak-aged red

Grape variety: 100% Red Grenache

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 and biodynamic

Date of harvest: September 10th

Winemaking: grapes picked by hand and selected in the vineyard. Destemmed and fermented in open oak barrels and stainless steel tanks, always at controlled temperature and with careful pumping over.

Ageing: 14 months in Allier French oak barrels. Subsequent bottling and resting 10 years in the bottle.

Bottling: May 2015

Alcohol: 15% Abv.

Production: 6,700 bottles and 100 Magnum

Serving temperature: between 16 and 18 °C

Recommended glass: Riedel Veritas Cabernet/Merlot