CA N'ESTRUC

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 Blanc Reserva de Ca N'Estruc 2019, L'Equilibrista and L'Equilibrista Garnatxa



CA N'ESTRUC BLANC

Vintage: 2025
Type of wine: dry young white
Grape variety: 73% Xarel·lo, 18% Muscat, 4% Chardonnay, 3% White Grenache and 3% Macabeu.
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 15th; Muscat, September 10th; Chardonnay, August 15th; Macabeo, August 18th; and White Grenache, August 22nd

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 ºC 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 ºC) for two weeks.
Bottling: May 2026
Alcohol: 12,5% Abv.
Production: 65,000 bottles

Tasting notes: It has a beautiful and bright straw-yellow colour. On the nose, it is perfumed and captivating, with intense notes of white fruit such as pear and apple; stone fruit like nectarine; floral hints of jasmine and lavender; Mediterranean scrub herbs such as fennel, thyme, fresh bay leaf, and eucalyptus; a slight memory of exotic fruits like lychee; and citrus notes. On the palate, it is expressive and approachable, with a good balance between sweet, luscious notes and freshness, with a lingering finish of stone fruits such as loquat, and light hints of chamomile.

Food pairing: Ideal to pair with all kinds of appetizers, light fish, salads, white meat and fresh cheese.
Serving temperature: between 6 and 8 ºC
Recommended glass: Riedel Veritas Viognier/Chardonnay

* Vegan-friendly wine

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Vineyard in property: 22 ha
Denomination of Origin: D.O. Catalunya
Area: Montserrat
City: Esparreguera (Barcelona)
Other wines elaborated: Ca N'Estruc Blanc, Ca N'Estruc Negre, Ca N'Estruc Xarel·lo, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc, L'Equilibrista Blanc Reserva de Ca N'Estruc 2019 and L'Equilibrista Garnatxa



CA N'ESTRUC ROSAT

Vintage: 2026
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 12th
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 ºC for 24 hours. Subsequent transfering 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 ºC) for two weeks.
Bottling: November 2026
Alcohol: 13% Abv.
Production: 21,000 bottles

Tasting notes: It has bright, vivid reflections and a very alluring pale salmon colour. The nose reveals a pleasing bouquet that includes notes of strawberry, raspberry, and a faint hint of wild berries, along with stone fruits like peach and apricot. On the palate, it has a big, juicy start, a creamy texture, and good freshness that balance each other out. A highly aromatic finish leaves a pleasant lingering impression.

Food pairing: Delicious with appetizers, cold starters, charcuterie, or grilled white fish.
Serving temperature: between 6 and 8 ºC
Recommended glass: Riedel Veritas Viognier/Chardonnay

* Vegan-friendly wine

CA N'ESTRUC

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Year of foundation: 1574
Winemaker-owner: Siscu Martí Badia
Vineyard in property: 22 ha
Denomination of Origin: D.O. Catalunya
Area: Montserrat
City: Esparreguera (Barcelona)
Other wines elaborated: Ca N'Estruc Blanc, Ca N'Estruc Rosat, Ca N'Estruc Xarel·lo, Idoia Blanc, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc, L'Equilibrista Blanc Reserva de Ca N'Estruc 2019 and L'Equilibrista Garnatxa



CA N'ESTRUC NEGRE

Vintage: 2025
Type of wine: young red
Grape varieties: 61% Red Grenache, 26% Samsó, 11% Syrah and 2% 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 15th; Samsó, September 23rd; Syrah, September 1st; and Petit Verdot, September 19th

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 ºC, 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 ºC. Bottling: May 2026
Alcohol: 14% Abv.
Production: 45,000 bottles

Tasting notes: It has a beautiful cherry-red colour with ruby reflections, clear and bright. On the nose, it shows aromas of fresh forest fruits such as wild strawberries, redcurrants, raspberries, and blackberries, together with delicate aniseed notes and hints of Mediterranean woodland herbs, as well as light yogurt nuances and a touch of black pepper. On the palate, it is smooth and silky, with a pleasant texture that envelops the palate with freshness and plenty of fruit. The finish reveals delicious berry notes, red liquorice, and floral hints 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 ºC
Recommended glass: Riedel Veritas Cabernet/Merlot

* Vegan-friendly wine

CA N'ESTRUC

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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 Blanc, Ca N'Estruc Rosat, Ca N'Estruc Negre, Idoia Blanc, Idoia Negre, L'Equilibrista Blanc, L'Equilibrista Blanc Reserva de Ca N'Estruc 2019, L'Equilibrista and L'Equilibrista Garnatxa



CA N'ESTRUC XAREL·LO

Vintage: 2025
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 15th

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 ºC for 24 hours. Subsequent transfering 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 ºC) for two weeks.
Bottling: February 2026
Alcohol: 12,5% Abv.
Production: 15,800 bottles and 450 Magnum

Tasting notes: It has a beautiful straw-yellow colour with light greenish reflections. On the nose it is intense, with elegant aromas of white fruits such as apple, citrus notes, and subtle hints of bay leaf. On the palate it is full-bodied, very well defined, and with a silky texture that glides across the palate. Savory, with seductive notes of white fruits, citrus, wild Mediterranean herbs, and almonds, leading to 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 ºC
Recommended glass: Riedel Veritas Riesling/Zinfandel

* Vegan-friendly wine

CA N'ESTRUC

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 Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Ca N'Estruc Negre, Idoia Negre, L'Equilibrista Blanc,L'Equilibrista Blanc Reserva de Ca N'Estruc 2019, L'Equlibrista and L'Equilibrista Garnatxa



IDOIA BLANC

Vintage: 2022
Type of wine: oak-aged, dry white
Grape varieties: 45% Xarel·lo, 28% White Grenache, 15% Macabeo and 12% Chardonnay
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; White Grenache, August 17th; Macabeo, August 19th; and Chardonnay, August 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 ºC 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 ºC 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 2023
Alcohol: 12.5% Abv.
Production: 37,400 bottles of 0.75 L, 600 Magnum and 12 bottles of 5 L.

Tasting notes: Its perfume unfolds a symphony of aromas of ripe white fruit such as apple and pear, and stone fruit such as peach, accompanied by exotic fruits, intense citrus notes, memories of ripe banana and a delicate aniseed finish. On the palate, it is unctuous, with a silky texture that envelops the mouth with a pleasant freshness that balances the whole and makes it harmonious and pleasant, leaving a lingering final touch.

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 ºC
Recommended glass: Riedel Veritas Oaked Chardonnay

* Vegan-friendly wine

CA N'ESTRUC

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 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 ºC, 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 ºC.
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 ºC
Recommended glass: Riedel Veritas Cabernet/Merlot

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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 Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Ca N'Estruc Negre, Idoia Blanc, Idoia Negre, L'Equilibrista Blanc Reserva de Ca N'Estruc 2019, L'Equilibrista and L'Equilibrista Garnatxa



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 ºC 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 ºC 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 ºC
Recommended glass: Riedel Veritas Oaked Chardonnay

* Vegan-friendly wine

CA N'ESTRUC

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



L'EQUILIBRISTA BLANC RESERVA DE CA N'ESTRUC 2014

Vintage: 2019
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 18th

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 ºC 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 ºC) to finish it in wooden vats.
Ageing: 6 months in new 500 L Allier French oak barrels and 2,500 L foudres. Bottling and 7 years in the bottle before launching it to the market.
Bottling: July 2015
Alcohol: 12,5% Abv.
Production: 520 bottles

Tasting notes: It has a beautiful pale straw colour, crystal clear and bright. On the nose, it is intoxicating, with aromas of stone fruits, such as vine peach and apricot, hints of caramel, vanilla and cinnamon, and subtle aniseed notes. On the palate, it is full-bodied and broad, with an unctuous character that envelops the palate in a silky, balanced texture, making it harmonious and pleasurable. A sophisticated and seductive white wine with magnificent bottle ageing potential

Pairing: Perfect for pairing with rice dishes and pasta, large fish, monkfish zarzuela, braised poultry or a selection of semi-cured goat's and sheep's milk cheeses.
Serving temperature: between 10 and 12 ºC
Recommended glass: Riedel Veritas Old World Pinot Noir

* Vegan-friendly wine

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 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% Samsó
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 ºC, 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 ºC.
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 ºC
Recommended glass: Riedel Veritas Old World Pinot Noir

CA N'ESTRUC

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 Blanc, 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 Gran Reserva 2014



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 ºC, 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 ºC.
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 ºC
Recommended glass: Riedel Veritas Cabernet/Merlot