



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 Garnatxa and L'Equilibrista Garnatxa Reserva de Ca N'Estruc 2013



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 °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: 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 licorice, 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 °C

Recommended glass: Riedel Veritas Cabernet/Merlot

* Vegan-friendly wine