



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 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: 2025

Type of wine: dry young white

Grape variety: 73% Xarel·lo, 18% Muscat, 4% Chardonnay, 3% White Grenache and 3% 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: 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 °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: 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 °C

Recommended glass: Riedel Veritas Viognier/Chardonnay

* Vegan-friendly wine