



CA N'ESTRUC

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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

City: Esparreguera (Barcelona)

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



CA N'ESTRUC ROSAT

Vintage: 2023

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 °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: April 2024

Alcohol: 13.5% Abv.

Production: 8,000 bottles

Tasting notes: it has an intense, very seductive salmon color with bright and vivid reflections. It is sharp on the nose, with an attractive perfume of red fruits such as strawberries, fresh cherries and raspberries and a subtle touch of peach and tangerine. On the palate, it is juicy and with a creamy texture that is balanced by a good freshness, 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: Riedel Veritas Viognier/Chardonnay

* Vegan-friendly wine
