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



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