



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

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 Blanc Reserva 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: Chardonnay, August 11th; White Grenache, August 17th; Macabeo, August 19th; and Xarel-lo, September 1st

Winemaking: grapes picked by hand and selected in the vineyard. Destemmed grape, soft grape-pressing and static settling 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. Start of the fermentation of each grape variety separately in 25 hl stainless steel tanks at controlled temperature (15-17 °C) for two weeks and then finish that fermentation in 500L French oak barrels.

Aging: 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: It has a beautiful golden limpid and shiny colour. On the nose, it displays a symphony of aromas of ripe white fruit and memories of peach and apricot that are combined with exotic fruits such as pineapple, accompanied by intense citrus notes of fresh lemon peel. On the palate, it is sweet, with a silky texture that envelops the palate with a caress and good volume. A pleasant freshness balances the whole and makes it harmonious and pleasant. The finish is intense and persistent, with aromas reminiscent of stone fruits, fennel and subtle toast.

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 °C

Recommended glass: Riedel Veritas Old World Pinot Noir

* Vegan-friendly wine