

/BI/

**THE FREEST EXPRESSION
OF CA N'ESTRUC**

Located in the southeast foothills of Mount Montserrat, near Barcelona, Ca N'Estruc is a family winery with deep roots in winegrowing and winemaking that dates back to the 16th century. The /BI/ project was created in 2014 by Anna Martí with a clear purpose: to go back to basics, allowing the land, the grapes, and time to guide us every step of the way.

The Ca N'Estruc estate are cultivated following the principles and practices of biodynamic and organic farming. Mount Montserrat shelters the vines from the cold north winds and fosters a very particular microclimate, with mild summers and temperate winters.



WINE

/BI/ xarel·lo

VARIETY

Xarel-lo (bush vines over 70 years old).

ORIGIN

Slopes of Montserrat mountain.

SOIL TYPE

Gravel and red clay.

AGRICULTURE

Ecological and biodynamic.

VINIFICATION

After a short maceration with the skins, the must is drained into a 1,700-liter concrete egg, where it ferments with native yeasts and ages on its lees between 6 and 9 months. Bottling is done by gravity, avoiding filtration, fining, or additives.

PRODUCTION

Approximately 2,000 bottles per year.



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