



Uvas Felices & Ca N'Estruc Ca N'Estruc Blanc

REGION/ ORIGIN	Montserrat Catalunya D.O.	WINEMAKER	Siscu Martí Badia & Mireia Viñals
VINTAGE	2021	WINERY ESTABLISHED	1548
VARIETALS	70% Xarel.lo, 15% Muscat, 10% Macabeu, 5% Garnatxa Blanca	VINEYARD(S)	Estate fruit (22ha total) 10% of blanc from rented land
ALCOHOL	11.8%	AGE OF VINEYARD(S)	30-50 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay – limestone & gravel
AGING	No aging	ELEVATION	165 meters
VESSELS	No wood	FARMING METHODS	Biodynamic
FILTER/FINING	Light Bentonite	PRODUCTION	80,000 bottles
TOTAL SULFUR RS	64 mg/l .3 g/l	HARVEST	Late August & September

*Planted in rows going north to south, our vines enjoy perfect exposure to sunshine,
with each variety being carefully adapted to the terroir - Siscu*

'Siscu' (Francisco) Martí comes from a very long line of grape growers and winemakers which date back all the way to the original founders of Ca N'Estruc, located in the shadow of the Montserrat Mountains, west of Barcelona in Catalunya. He also is partner in Uvas Felices and Vila Viniteca, so it was a natural fit for the group to have wonderful wine from this northeastern region. Since 2012, the estate has been certified in organic agriculture, but since 2019 they have committed every ounce of their efforts towards bio-dynamic farming and philosophy throughout their 22 hectares of vines (as well as some small plots that they rent and manage). The soil is full of clay, limestone, and gravel, with a unique cooler microclimate than the 'normal' Mediterranean, due to the high mountains at their back. Without compromise, every grape cluster is hand harvested to ensure only perfect fruit come to the cellar for spontaneous fermentation across the range. Mireia Viñals is in the cellar daily, raising her new babies each vintage, ensuring they express their varietal make up while remaining fresh and wonderfully drinkable.

The vineyards are overlooked by the Montserrat mountain, creating a microclimate of cool summers and mild winters for the vines

The Ca N'Estruc Blanc is a hand-harvested white blend that comes from the estate vineyards which sit underneath the Monserrat Mountains. The blend is predominately Xarel.lo, but is blended with Muscat, Macabeu, and Garnatxa Blanc after separate natural fermentations in stainless steel, that are started with their own individual pied de cuves. After a light filtration, the wine is bottled in January and released to the market shortly thereafter. The resulting wine is fresh and lively, with a charming nose of sweet white flowers, exotic fruits, and bits of fresh lime. The palate is balanced with citrusy acidity, stone fruit, passion fruit, and intriguing aniseed. This is a lovely wine as an aperitif, or to enjoy with fish or grilled vegetables.