

## Ca N'Estruc Blanc

(DO Catalunya)

70% Xarel.lo, 30% Muscat, Macabeu, & Garnatxa Blanca

The Ca N'Estruc Blanc is a local blend that fermented separately in stainless steel with their own individual pied de cuves. After a light filtration, the wine is bottled and 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.

*Bon Vivant*

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