



Ca N'Estruc L'Equilibrista Blanc

REGION/ ORIGIN	Montserrat Catalunya D.O.	WINEMAKER	Siscu Martí Badia & Mireia Viñals
VINTAGE	2019	WINERY ESTABLISHED	1548
VARIETALS	100% Xarel.lo	VINEYARD(S)	Managed land next door to property
ALCOHOL	13.47%	AGE OF VINEYARD(S)	40 years old
FERMENTATION	French oak barrique Indigenous yeasts	SOIL TYPE	Alluvial
AGING	6 months	ELEVATION	165 meters
VESSELS	New 500L Allier oak & 2500L wooden vats	FARMING METHODS	Biodynamic
FILTER/FINING	Light Bentonite	PRODUCTION	26,000 bottles
TOTAL SULFUR RS	53 mg/l .8 g/l	HARVEST	September 18th

*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 comes 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 L'Equilibrista Blanc comes from only beautifully mature 40-year-old Xarel.lo vines, that the property manages nearby the cellar. After selection and hand-harvesting in the vineyards, the grapes are brought to the winery for another selection and then destemmed and pressed to stainless steel for settling. The juice is then moved to used French oak barrels for a spontaneous fermentation, and ferments for 18 days before transferred to larger barrels (new 500L Allier oak and 2500L wood vats) in order to age for 6 months. In early summer, the wine is lightly filtered and then bottled, ready for a rest in bottle for some time before released to the market. The finished white has lovely depth on the nose, full of stone fruits, bright citrus, and a crushed stone minerality. In the mouth it is broad with fruit, a bit of which seems tropical, and fresh with ample acidity and a driven long finish. An ideal wine to pair with fish or poultry.