



Ca N'Estruc L'Equilibrista Negre



REGION/ ORIGIN	Montserrat Catalunya D.O.	WINEMAKER	Siscu Martí Badia & Mireia Viñals
VINTAGE	2016	WINERY ESTABLISHED	1548
VARIETALS	55% Garnatxa Negra, 35% Samsó, 10% Syrah	VINEYARD(S)	55% estate fruit 45% managed land
ALCOHOL	14.61%	AGE OF VINEYARD(S)	18 - 40 years old
FERMENTATION	Steel & open French oak Indigenous yeasts	SOIL TYPE	Alluvial
AGING	14 months	ELEVATION	165 meters
VESSELS	New and once used Allier French Barrique	FARMING METHODS	Biodynamic
FILTER/FINING	Light Bentonite	PRODUCTION	70,000 bottles
TOTAL SULFUR RS	44 mg/l .7 g/l	HARVEST	First half of 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 Vititeca, 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 Negre is a bold and delicious red wine that has balanced fruit from a blend of Garnatxa Negra, Samsó (Carignan), and Syrah. The vines grow on alluvial soils and the grapes are brought to the cellar for a rigorous hand selection of the fruit and even partially destemmed this way before completing the destemming. The berries are then placed into open French barrels as well as stainless steel (about half and half) for a natural fermentation and undergo regular and gentle remontage. After pressing, the wine finishes the fermentations in first, second, and third use Allier oak barrels, and continues to rest for about 14 months. The result is very elegant, with a luscious nose of cherries, plums, red apples, currants, and licorice. Once in the mouth, the wine opens up to dark red fruits and the oak shows tobacco, pepper, and coffee, giving the depth in the mouth an important and long lasting finish. Although the structure is significant, the tannins are integrated and there is still a lot of freshness in the fruit that last for a very long time. This wine benefits from decanting.