



Ca N'Estruc Ca N'Estruc Negre



REGION/ ORIGIN	Montserrat Catalunya D.O.	WINEMAKER	Siscu Martí Badia & Mireia Viñals
VINTAGE	2022	WINERY ESTABLISHED	1548
VARIETALS	68% Garnatxa Negra, 15% Carinyena, 17% Syrah	VINEYARD(S)	50% Estate fruit 50% Rented/Managed land
ALCOHOL	13.5%	AGE OF VINEYARD(S)	25-40 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	HARVEST	Mid & late September
TOTAL SULFUR RS	91 mg/l 1 g/l		

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 Negre* is a lovely and drinkable red made from both the estate vines, as well as some managed vineyards that the winery works. A blend of Garnatxa, Carinyena, and Syrah, these grapes come from 25–40-year-old vines that are both situated on gravel and limestone, as well as clay. Once hand-harvested, the grapes come to the cellar and are destemmed and placed in large stainless steel tanks to begin a natural fermentation. After malolactic is also complete, the wine is lightly filtered and bottled, ready for the market as a fresh and vibrant red wine. The aromatics are full of fresh red fruits, like currants and raspberries, and mixed with wonderful wild Mediterranean herbs and a bit of black pepper. In the mouth, it is broad and juicy, and has a lovely texture with fantastic fruit, berries, licorice, and violets. Perfect for grilled foods, fatty fish dishes, and hamburgers.