



Uvas Felices & Ca N'Estruc Ca N'Estruc Rosat

REGION/ ORIGIN	Montserrat Catalunya D.O.	WINEMAKER	Siscu Martí Badia & Mireia Viñals
VINTAGE	2021	WINERY ESTABLISHED	1548
VARIETALS	100% Garnatxa Negra	VINEYARD(S)	Estate fruit
ALCOHOL	13.47%	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	7,000 bottles
TOTAL SULFUR RS	47 mg/l 1.9 g/l	HARVEST	September 20th

*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 Rosat is made from 100% Garnatxa that is about 40-years-old and planted on limestone and clay soils with some gravel. The grapes are hand-selected and picked in the vineyard and then come to the cellar and cold macerate for 4 hours before a gentle pressing. Then in stainless steel, with the help of a pied de cuve from the same vines, fermentation begins and lasts for a couple of weeks. Freshly bottled in the spring, this medium pink rosé has gorgeous aromas of strawberries, fresh cherries, blackberries, and hints of anise. The palate is vibrant and clean, with lovely fruit, ample acidity, and a somewhat creamy texture. This wine is perfect for grilled vegetables, green salads, and a B.L.T.