



Ca N'Estruc Xarel.lo

REGION/ ORIGIN	Montserrat Catalunya D.O.	WINEMAKER	Siscu Martí Badia & Mireia Viñals
VINTAGE	2021	WINERY ESTABLISHED	1548
VARIETALS	100% Xarel.lo	VINEYARD(S)	90% Estate fruit 10% Rented/Managed land
ALCOHOL	12.56%	AGE OF VINEYARD(S)	30-50 years old
FERMENTATION	Stainless steel Pied de cuve from same grapes	SOIL TYPE	Clay – limestone & gravel
AGING	No aging	ELEVATION	165 meters
VESSELS	No wood	FARMING METHODS	Biodynamic
FILTER/FINING	Light Bentonite	PRODUCTION	13,500 bottles
TOTAL SULFUR RS	48 mg/l .4 g/l	HARVEST	September 13th

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 Xarel.lo is a 100% expression of the estate's flagship white variety. Coming from 30–50-year-old vines, a selection is made in the vineyard as well as the cellar after a hand-harvesting in the middle of September. After destemming and a gentle press, the wine settled for 24 hours at cool temperatures before fermentation began with a pied de cuve from the grapes themselves, in stainless steel tanks. Meant to drink fresh, the wine was lightly filtered and then bottled and ready for the market, offering an intense nose of white fruit, apples, citrus, and a touch of fennel. The palate is broad, with a silky texture that accompanies the fruit and citrus notes and remains quite refreshing and pleasant through the tasty and salty finish. A perfect white wine to sip with any appetizer, but also to carry through a meal of vegetables, fish, and poultry.