



### Story of the wine:

Ca N'Estruc is one of Spain's oldest documented vineyards, founded in 1574 and located near Esparreguera at the foot of the Montserrat. The estate is run today by Siscu Martí Badia, maintaining a long family lineage. Farming has been organic since 2012, with biodynamic practices introduced later, and all vineyards are hand-harvested. The Blanc reflects the estate's focus on freshness, aromatic precision, and site expression through careful parcel selection and low-intervention winemaking.

### Varietals:

Xarel-lo (majority), Muscat, Chardonnay, Macabeu, White Grenache

### Area:

Esparreguera, Barcelona - D.O. Catalunya, near the Montserrat

### Av. age of the vines:

30-50 years

### Vinification

Hand-harvested and sorted in the vineyard. Grapes are destemmed and gently pressed, followed by cold settling at 15°C for 24 hours. Fermentation is carried out with indigenous yeasts in stainless steel tanks at 15-17°C for around two weeks to preserve aromatic purity and freshness.

### Descriptions for Wine List:

Bright straw yellow with expressive aromas of pear, apple, citrus, and white flowers, alongside subtle notes of lychee and Mediterranean herbs. The palate is fresh and balanced with a gentle textural feel, showing stone fruit and citrus notes through to a clean, lightly herbal finish with a touch of aniseed.