



CA N'ESTRUC BI

XAREL-LO ANCESTRAL 2021

ORIGIN

Esparreguera, Catalunya.

VARIETIES

100% Xarel-lo.

VINEYARD

From organic and biodynamically farmed vines planted in 1957 on red clay and gravel soils. The vines are 270 meters above sea level.

VINIFICATION METHOD

The grapes were harvested by hand, then 80% were pressed directly white the remaining 20% were destemmed. Fermentation started with native yeasts in 1,000L stainless steel tanks and finished in bottle in the ancestral method. The wine rested in bottle for 6 months on the lees.

PROPERTIES

Alcohol: 12%
Total Sulfur: None Added.
Bottles Made: 1222.



PRODUCER PROFILE

Anna Martí's family have been cultivating grapes and making wine at Ca N'Estruc in Esparraguera, Catalunya since the 16th century. The ancient family farm, on the slopes of the famed Montserrat mountain, was a working farm with livestock, cereals, and olive trees was converted to focus exclusively on the vineyards in the 1990s. Anna grew up around wine and wine lovers and worked with her father Francisco in the cellar and the vineyards, but she also became more and more involved with and influenced by the vibrant Catalan natural wine movement. In 2014, Anna started her own natural wine project under the Ca N'Estruc label: Ca N'Estruc BI ('ALIVE'). Working with organic and biodynamic grapes from the estate's vines, Anna makes limited quantities of low intervention wine, without fining, filtering, or any additives.

VINTAGE REPORT

Anna writes: "Despite the water stress of the 2021 vintage, the vegetation was balanced and the leaves did not dry out. Pre-harvest rainfall slowed the ripening dynamics and the grapes harvested were very healthy, with more volume and less concentration. As a result, the 2021 vintage wines are very fresh, pure and varietal."