



CA N'ESTRUC BI GARNATXA I MUSCAT

ORIGIN

Esparraguera, Catalunya.

VARIETIES

70% Grenache, 30% Muscat.

VINEYARD

From organic and biodynamically farmed vines planted in 2007 and 2016 on alluvial and gravel soils. The vines are 165 meters above sea level.

VINIFICATION METHOD

The grapes were harvested by hand, then 70% were pressed directly while the remaining 30% were destemmed and fermented together with native yeasts in 1,500L stainless steel tank, where the wine rested for 3 months after fermenting.
Bottled without fining, filtration, or sulfur addition.



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.