



## CA N'ESTRUC BI

### XAREL-LO MACABEU PARELLADA

#### ORIGIN

Esparreguera, Catalunya.

#### VARIETIES

80% Xarel-lo, 10% Macabeu, 10% Parellada.

#### 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 and pressed directly with the whole bunches with the stems intact. Only 50% of the first juice was used, in order to avoid oxidation and obtain a better quality must. Fermented and rested in 1,700L concrete egg, then bottled unfined, unfiltered and with no added sulfur.



#### PRODUCER PROFILE

Anna Martí's family have been cultivating grapes and making wine at **Ca N'Estruc** in Esparreguera, Catalunya since the 16<sup>th</sup> 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.