Ca N'Estruc Xarel-lo, DO Catalunya 2022

EVV0052022

Ca N'Estruc

— Catalunya, Spain

An elegantly structured, natural, old vine Xarel-lo from the slopes of the 'holy' mountain of Montserrat.

Production

This Xarello is sourced from a single 2 ha vineyard. Vines are 30-40 years old, grown on poor clay and gravel soils, and have been retrained from traditional bush to trellising. The vineyard is called Vinya del Hort (which means 'vineyard at the vegetable garden' in Catalan). After hand harvesting individual parcels are fermented separately in stainless steel tanks of 25-200hl, at controlled temperature, for 12 days. The parcels are then blended prior to bottling.

Tasting note

Aromas of citrus and baked apple are backed by flinty notes. Orchard and stone fruit characters meet fresh, crisp acidity. The wine is textural and broad, with nutty, savoury notes combining with ripe fruit, gentle fennel and herbaceous notes. The finish is complex with saline minerality.

Food Match

With the complexity and quality of the wine, this makes a great accompaniment on any table, a wine served in may of Spain's top restaurants. The wine is elegant and complex witout ever being overbearing. It can be paired with delicate, well-crafted flavour combinations.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
DO Catalunya

Winemaker:
Siscu Martí Badia

Grape Varieties:
Xarel-Lo 100%

Suitable for:
No

Bottle Barcode:
8437004482433