



CAN RAFOLS DELS CAUS

La Calma

The Garraf Massif is a mountain range located south of Barcelona along the Mediterranean coast between the towns Castelldefels and Sitges. Rocky and calcareous, the region is sparsely wooded, carpeted in wild herbs and centered around the Parc Natural Garraf. In this stony, rugged landscape, Carlos Esteva took a dilapidated family estate and turned it into one of the most dynamic properties in Penedès. Starting in 1979, Carlos began to restore his grandfather's house and replant many of the vineyards and orchards. Now totaling 90ha of vineyards, 2ha of olive trees and 1 ha of almond trees, the farm has been organic since 2008 and has recently introduced biodynamic practices in some vineyards. The rugged, inhospitable landscape presents many varying microclimates which Carlos has taken advantage of by planting over 28 grapes varieties. The largest vineyard is only 2ha in size and while most of the vines were planted over the last thirty years, there is one old vineyard of Xarel.lo that dates to 1948.

ORIGIN

Spain

APPELLATION

Penedès

SOIL

Clay limestone, chalk

AGE OF VINES

35

ELEVATION

350 meters

VARIETIES

Chenin Blanc

FARMING

Practicing organic and biodynamic

FERMENTATION

Hard harvested, native yeast fermentation in neutral 450L French oak

AGING

4-5 months in 450L French oak barrels, then at least 2 years in bottle

The soils around Can Rafols dels Caus are comprised of decomposed dolomitic limestone with inclusions of ancient stones and fossils. The soil is shallow, free draining and poor in nutrients so even young vines are forced to root deep into the limestone bedrock of the region. To prevent erosion, Carlos only plows in the winter and encourages cover crops—mainly local varieties of nitrogen-fixing flora. The combination of its proximity to the Mediterranean and elevation, Can Rafols enjoys plenty of warmth and sunshine as well as afternoon winds that moderate the heat and humidity.

La Calma is 100% Chenin Blanc from a vineyard of the same name planted in 1982. Fermented in neutral 450L French oak barrels and aged for 4-5 months in barrel before bottling then aging for an additional two years in bottle before release, this is a deeply mineral and saline version of Chenin with hints of lavender and garrigue.

ACCOLADES

95 – 2014 La Calma – Wine Advocate

94 – 2013 La Calma – Wine Advocate

93 – 2011 La Calma – Wine Advocate

