



CAN RAFOLS DELS CAUS

El Rocallís

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

AGE OF VINES

30

ELEVATION

400 meters

VARIETIES

Incrocio Manzoni

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, natural yeast fermentation in new French oak

AGING

4-5 months in new French oak, 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.

El Rocallis is a cuvée made from 100% Incrocio Manzoni, a cross between Riesling and Pinot Blanc originating from Friuli and planted by Carlos in 1988. It is aged in 100% new French oak for 4-5 months followed by at least 2 years of aging in the bottle. It also displays a penetrating minerality but is weightier and creamier than the Calma.

ACCOLADES

93 – 2014 El Rocallís – Wine Advocate

93 – 2013 El Rocallís – Wine Advocate

92 – 2012 El Rocallís – Vinous Media

