



CAN RAFOLS DELS CAUS

Terraprima White

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

30-65+

ELEVATION

450 meters

VARIETIES

Xarel-lo, Riesling

FARMING

Certified organic

FERMENTATION

Hand harvested, natural yeast fermentation in tank

AGING

3 months in tank then 1 year 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.

With the looming threat of plans to build a cement quarry adjacent to his home, Carlos Esteva mobilized all his resources to preserve the natural setting of his corner of the Garraf Massif. Along with the purchase came some vineyards, and a new project was born, Terraprima. Here organically farmed Xarel.lo and Riesling is blended together to make a mineral and vibrant wine. Typical of Carlos' approach to winemaking, after aging for 3 months in tank, it is aged an additional year in bottle before release.

ACCOLADES

90 – 2018 Terraprima White – Wine Advocate

90 – 2016 Terraprima White – Jeb Dunnuck

90 – 2015 Terraprima White – Wine Advocate

