



CAN RÀFOLS DELS CAUS

Massís del Garraf

EL ROCALLÍS

WHITE WINE 2021



History: Can Ràfols 'Singular' wines are a unique expression of the potential of the Massís del Garraf terroir, from either single ancestral or international varieties or single vineyards. Carlos Esteva was a pioneer in introducing Incrocio Manzoni to the Penedès region. Inspired by its uniqueness, Carlos elevated this Italian variety to a new level of distinction, showcasing the limestone terroir at its best expression.



Massís del Garraf, Catalunya, NE Spain D.O. Penedès
100% Incrocio Manzoni



Single Vineyard: El Rocallis. 1.6ha. Altitude 300m. Exposure south-east. Soils have remains of marine fossils. 40-year-old Manzoni vines. Rootstock 41-B. Royat Double Cordon training system.



Winemaking: Gently crushed, pressed without destemming. 80% Spontaneous fermentation at controlled temperature in stainless steel tanks. 20% fermentation in new and second-year French barrels. Subsequent aging on lees and aging for 6 months in barrel, plus 2 years in bottle before release. Light fining and filtration, sulphur only on bottling.

Organic certified

Production: 1200 numbered bottles

Closure: natural cork



Technical Analysis:

13.0% Alc 0.2 g/l RS 6 g/l ATT/TA 65 mg/l SO₂T

Suitable for: vegans and vegetarians

Serve at: 10 - 12°C



Tasting notes: Golden yellow in colour, this wine bursts with lively aromas of peach, pear, and white flowers, accented by hints of vanilla and dried fruits. On the palate, it delivers tender white fruit alongside fresh minerality and a touch of sea salt. Full-bodied and balanced, it concludes with a mellow, lingering finish.



Pairing: Cured cheeses, cod, poultry, Japanese cuisine.

Cellaring potential: 20 – 30 years



CAN RÀFOLS DELS CAUS

Massís del Garraf

CAN RÀFOLS DELS CAUS - PRODUCER PROFILE

The ancient masia (manor house) dating back to 15th Century and 450ha estate were originally bought by Carlos Esteva's grandfather in the early 1930s. Carlos began renovating in 1979 and established himself as an innovator and pioneer in the Penedès region over the last 45 years. The 250ha at Mas Sunyer were added in 2000. Today the estate is under the directorship of Jordi Esteve, a trusted family friend who worked alongside Carlos until his passing in 2023. All aspects in the vineyard and winery are shaped by a strong commitment to sustainability and reducing the impact on the local environment. Can Ràfols have also invested in ongoing research to improve the resilience of their vines to climate change.

Location & Soils: Massís del Garraf is an area of national park southwest of Barcelona, within the Penedès D.O. in Catalunya in north-eastern Spain. It is a large area of limestone sandwiched between the inland plains of Penedès, and the Mediterranean Sea. It is a rocky, harsh landscape, defined as 'karst' dominated by chasms, caves and sinkholes, with hills up to 500m and steep slopes. The very shallow soils, not more than 40cm, are on dolomite limestone from the Triassic and Cretaceous periods. Soils are calcareous clay with up to 40% active lime content, loamy texture and a basic PH of around 8.

Climate: The climate is Mediterranean with hot dry summers, low annual rainfall and maritime cooling influences from the coast.

Vineyards: 90ha in total which are mainly surrounding the masia at Can Ràfols and some vineyards in the adjacent Mas Sunyer estate. The vines are in many small parcels, typically under 2ha in size.

Vines: The oldest Xarel.lo vines are just under 100 years old and youngest are the recent plantings of Sumoll, Garnatxa and Carinyena.

Main varieties planted: Xarel.lo, Merlot, Macabeu, Sumoll, Chenin Blanc, Chardonnay, Incrocio Manzoni.

Cultivation: All the vineyards are farmed organically, there is no irrigation. Harvesting is all by hand.

Average yields: These are typically low and between 18hl – 25hl / ha depending on varieties and locations.

Cellar Management: The cellar is built into the living rock of the Massís del Garraf. Designed for everything to be gravity-fed with no electric pumps and manual processing where possible, to reduce carbon impact. The emphasis is on the micro-vinification of individual parcels and low-intervention winemaking.