



# CAN RÀFOLS DELS CAUS

*Massís del Garraf*

## SUMOLL RED WINE 2023



**History:** Can Ràfols 'Singular' wines are all a unique expression of the potential of the Massís del Garraf terroir, from either single ancestral or international varieties or single vineyards. Carlos Esteva recuperated this native variety from the Penedès, almost extinct, to show all its personality. A tasty and elegant Sumoll, with freshness and hints of wild fruit and the Garraf terroir.



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



**Single Vineyards:** Els Oliverons / Mas Sunyer. 2ha. Altitude 200m. Exposure south-west. 50% 70 years old & 50% 2 years old Sumoll vines. Rootstock 41-B / 140-Ruggeri Training system Goblet / Royat double cordon.



**Winemaking:** Pre-fermentation maceration. Spontaneous fermentation with natural yeasts at controlled temperature in stainless steel tanks. Post fermentation maceration on lees and ageing in 425-litre chestnut barrels for 6 months. 1 year in bottle before release. Light fining and filtration, sulphur only on bottling.

### Organic certified

**Production:** 2000 numbered bottles

**Closure:** natural cork



### Technical Analysis:

12.5% Alc 0.5 g/l RS 6.8g/l ATT/TA 50 mg/l SO<sub>2</sub>T

Suitable for vegetarians

**Serve at:** 12 - 14°C



**Tasting notes:** Pale violet in colour. Subtle nose with notes of red berries, black pepper, and herbal nuances. Light on the palate, but with a full flavour intensity of pomegranate, sour cherry and mountain herbs. The tannin is present and the marked acidity gives it freshness. A pleasant finish with a taste of dark chocolate.



**Pairing:** Appetisers, tapas, grilled fish, semi-cured cheese.

**Cellaring potential:** 15 – 20 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.