



CAN RÀFOLS DELS CAUS

Massís del Garraf

MONTOMBRA

SINGULAR RED WINE 2021



History: Montombra is a unique place, characterized by its rough, calcareous geography, with slopes reaching 50%. This landscape symbolizes perseverance and beauty. Thanks to the tireless dedication of winemaker Xavier Ribes, this terroir has been transformed into a true Grand Cru.

Wine production at Montombra began in 2019, inspired by the vision of Carlos Esteve, who initially intended to create a single wine by combining five varieties. However, over time it was decided to make three different wines to capture and underline the essence and subtleties of this unique terroir. In the 2021 vintage, both a white and a red wine were produced. It was a year marked by considerable drought, but thanks to the water reserves accumulated by the plants, optimal ripening and a very interesting balance in the profile of the wines were achieved.



Massif del Garraf, Catalonia,
Carignan, Syrah.



Vineyard: The Montombra vineyard that we produce is located on the north side of the estate, on a steep slope with dry stone terraces that separate the planted varieties. The soil, with a sandy clay loam texture, with 13.5% active lime and high levels of calcium carbonates, gives great personality to the wines. We grow Viognier and Parellada in whites, and Cariñena, Syrah and Touriga Nacional in blacks. Planted in 2004 on the Richter 110 rootstock, these vineyards faithfully reflect the essence of the terroir.



Production: Maceration and fermentation of the two varieties together for 12 days, with light pigeage and 1 gentle pumping over daily. Alcoholic and malolactic fermentation in open stainless steel tanks and subsequent ageing in 500L French oak barrels for 16 months.



Production: 835 numbered bottles
Closure: natural cork

Technical analysis:

12.60%vol, 3.99 g/l ATS, 3.12 Ph

Serve at: 14 - 15°C

Ageing potential: 20-30 years