



CAN RAÍFOLS DELS CAUS

Massís del Garraf

TERRAPRIMA RED WINE 2024



History: The Terraprima range embodies the flavor of rescued land, marking Carlos Esteva's latest endeavor. Sourced from Mas Sunyer in the Massís del Garraf, these vines were once threatened by the proposed construction of a cement factory. Carlos preserved this heritage by acquiring the land and saving these old vines from destruction thus preventing the construction of the quarry.



Massís del Garraf, Catalunya, NE Spain D.O. Penedès
80% Cariñena, 20% Garnacha



Winemaking: Pre-fermentative maceration. Spontaneous fermentation with natural yeasts for each variety separately, temperature controlled, in stainless steel tanks. Aged in 300-liter fine-grain French oak barrels and 700-liter fine-grain barrels with the addition of a 500-liter American oak barrel for 6 months. Light fining and filtration, sulphur only on bottling.

Organic certified

Production: 8,200 numbered bottles

Closure: natural cork



Technical Analysis:

12% Alc - 0,2 g/l RS - 7,9g/l ATT/TA

Suitable for vegetarians

Serve at: 10 - 12°C



Tasting notes: Vibrant ruby red of medium intensity. Aromas evolve with red and black fruits, featuring juicy plums, dark cherries, and ripe blackberries, complemented by subtle, aromatic wild herbs and earthy undertones for added complexity. The palate is warm and inviting, offering pleasant juiciness, mineral spiciness, and smooth tannins. This balanced red wine culminates in a medium-long finish.



Pairing: Duck magret, cured cheeses.

Cellaring potential: 5 – 10 years



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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.