CAN RÀFOLS DELS CAUS
Massís del Garraf

GRAN CAUS
RED WINE 2022

History: The Gran Caus range is the heart of Can Ràfols dels Caus, clearly reflecting our philosophy and style. These were the first wines created by Carlos Esteva in the 1980s, which we continually seek to perfect, both in the vineyard and the winery. As a lover of Bordeaux varieties, Carlos opted for creating a Bordeaux blend with Mediterranean character and its own personality, a perfect adaptation of these classic varieties to the Massís del Garraf.

Massís del Garraf, Catalunya, NE Spain D.O. Penedès
20% Merlot, 80% Cabernet Franc

Winemaking: Pre-fermentation maceration on the skins. Spontaneous fermentation with natural yeasts for each variety separately, temperature controlled, in stainless steel tanks. Aged in new 225-litre and 1-2-year-old French oak barrels for 12 months.

Organic certified
Production: 10,000 numbered bottles
Closure: natural cork

Technical Analysis:
13.5% Alc - 0.5 g/l RS - 5.9 g/l ATT/TA - 44 mg/l SO2T
Suitable for vegetarians
Serve at: 13 - 15ºC

Tasting notes: Intense ruby red, this wine unfolds a complex aroma profile of blackcurrant, blueberry, and plum, complemented by spicy, balsamic, and subtle toasted notes. The palate is silky, fresh, and well-structured, offering a rich array of ripe fruit, cedar, and undergrowth flavors. It concludes with a generous and pleasantly persistent finish.

Pairing: Duck magret, cured cheeses.

Cellaring potential: 20 – 30 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.

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