

# GRAN CAUS TINTO- CAN RAFOLS DELS CAUS

Catalunya



**APPELLATION:** Penedès

**BLEND:** Merlot (40%), Cabernet Franc (35%), Cabernet Sauvignon (25%)

**WINEMAKER:** Carlos Esteva

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from the vineyards of La Corbata, La Creu, La Pujada, and Pais de Fusta, planted between 1982 and 1987. Average altitude is 500 metres above sea level and soils are shallow, chalky clay. Climate is Mediterranean.

**VITICULTURE:** \_\_\_\_\_

Viticulture is Organic.

**WINEMAKING:** \_\_\_\_\_

Once they have been hand harvested, the grapes undergo maceration for 20 days, with all varieties vinified separately. The wine then spends 12 months in French oak barrels. The wine is aged in bottle for around five to eight years before release



**WEBSITE:** <http://www.canrafolsdelscaus.com>

**This wine is suitable for vegans and vegetarians.**

**TASTING NOTES:** \_\_\_\_\_

Subtle and serious, with plenty of minerality and aromas of Mediterranean herbs. There are some lovely teritraty flavours of dried fruit and leather, in addition to very well integrated oak.