

GRAN CAUS BLANC - CAN RAFOLS DELS CAUS

Catalunya



APPELLATION: Penedès

BLEND: Xarel.lo (50%), Chenin Blanc (28%), Chardonnay (22%)

WINEMAKER: Carlos Esteva

VINEYARD: _____

Grapes are sourced from vineyards that lie 500 metres above sea level with limestone soils, deep in the heart of the Garraf Massif, a rocky outcrop that forms part of the Catalan coastal mountain range. Vines are up to 80 years old and climate is Mediterranean.

VITICULTURE: _____

Viticulture is Organic.

WINEMAKING: _____

Grapes are handpicked. Spontaneous fermentation with wild yeast in temperature-controlled stainless steel. The wine spends 2 years in bottle before release.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Floral and mineral with toasty and smoky notes on the nose. Creamy and rounded on the palate with lively acidity and a long finish.