

Can Ràfols dels Caus

Only 585 bottles crafted from a single calcareous slope in the Garraf Massif–an aromatic Viognier that marries mineral precision with subtle barrel finesse for collectors and gastronomy alike.

CAN RÀFOLS DELS CAUS
Massís del Garraf

95 Decanter



Montombra Blanco 2021

Penedès, Spain

Region and Vineyards

Montombra lies within the **Massif del Garraf** in Catalonia, a limestone massif south of Barcelona whose craggy outcrops, heat-reflective stones and maritime breezes shape distinctive, saline-tinged wines. The north-facing Montombra parcel sits on steep, terraced slopes—some reaching 50%—with sandy clay loam over high active lime (≈13.5%) and abundant calcium carbonate. This geology yields low vigor, small berries and an emphatic mineral line in the glass.

The viticultural mosaic includes white plantings of Viognier and Parellada, and red parcels of Cariñena, Syrah and Touriga Nacional, all established in 2004 on Richter 110 rootstock. For the **Blanco 2021**, the team selected 100% Viognier from the north side to emphasize freshness and chalk-driven definition. Despite a notably dry season, vine water reserves supported slow, even ripening, delivering aromatic intensity with balanced acidity and modest alcohol.

Winemaking

Grapes were harvested by variety and terrace, then processed as whole clusters for a gentle, protective **direct press**. After a 24-hour cold settling, the must fermented in **300 L French oak barrels**, encouraging both precise temperature control and a delicately integrated oak imprint.

Post-fermentation, the wine rested **three months on light lees** with subtle bâtonnage to polish texture without masking terroir definition. Bottled under natural cork, the 2021 shows **12.40% vol**, **TA 3.37 g/L (as tartaric)**, and **pH 3.13**. Total production was **585 numbered bottles**—a true micro-cuvée intended to age gracefully for **20-30 years**. Recommended service: **10-12 °C**.

Alcohol :12,40 %

Composition: 100% Viognier

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Tasting Notes

- **Color:** Pale lemon to lemon-green, brilliant clarity with a faint silvery rim.
- **Aroma:** Ripe white peach, apricot and blossom/honeysuckle, with hints of citrus zest and ginger; subtle vanilla/almond from barrel ferment sits beneath the fruit.
- **Palate:** Dry, medium body, silky texture; stone-fruit core lifted by moderate, chalk-lined acidity; restrained oak adds shape rather than weight; lingering florality and a saline, limestone finish.

Did you know?

Montombra began life as a single blended concept from five varieties, but the site proved so **singular** that the team ultimately bottled three separate wines to honor its nuances. In 2021, only a white and a red were produced.

Wine Pairing Ideas

- **Thai green curry with prawns:** Aromatic intensity and ripe stone-fruit notes complement lemongrass and coconut; Viognier's low-to-moderate acidity softens chili heat.
- **Roast chicken with tarragon and lemon:** The wine's blossom and stone fruit bridge herbs and citrus while barrel texture resonates with roasted jus.
- **Seared scallops with ginger-soy beurre blanc:** Perfumed fruit and gentle oak enrich umami and sweet-saline scallops; fresh acidity keeps the dish lifted.
- **Butternut squash risotto:** The wine's apricot-peach spectrum and creamy lees texture echo the risotto's sweetness and creaminess without heaviness.

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Decanter (DCT) : 95 Points (2021)

The range of wines from a place with a strong character, the Montombra mountain, has produced a white and a red. The 2021 Montombra Blanco was cultivated by Xavier Ribes and produced exclusively with Viognier grapes in a year that, despite the lack of rain, the plants had good reserves and achieved perfect ripeness. There's nothing exotic about it; the varietal character is well in the background, and what comes through is the stony soils and the challenging conditions for the plants to grow, with notes of dry hay and straw, some dry flowers. It has a medium-bodied palate with contained ripeness and a long, dry and chalky finish, with an almost salty sensation. Only 585 bottles were filled in April 2022.