



Can Ràfols dels Caus

A rare, single-vineyard Chenin Blanc from north-east-facing limestone at 290 m—golden fruit, fine salinity, and a creamy glide framed by Mediterranean freshness. Only 1,200 numbered bottles.



La Calma 2021

Penedès, Spain

Region and Vineyards

La Calma is rooted in the **Massís del Garraf**, a protected limestone massif southwest of Barcelona within DO Penedès. This rocky, sun-bleached terrain is defined by **karst** formations—chasms, caves, and sinkholes—and **very shallow** calcareous clay over dolomitic limestone. Maritime influences moderate the hot, dry summers, while active lime in the soils (up to about 40%) and a basic pH encourage low vigor and mineral-driven wines with notable length.

The single vineyard **La Calma** spans 2.5 ha at 290 m with **north-east** exposure, bringing freshness and aromatic lift. Chenin vines here are **40 and 25 years** old, grafted to **41-B** and trained in **double Cordon de Royat** to manage yields and ensure even ripening. The site's chalk, studded with **marine fossils**, underpins the wine's saline nuance and chiselled structure. Farming is certified organic; harvest is by hand and parcel-selective.

Winemaking

La Calma 2021 is **100% Chenin Blanc**. Grapes are gently crushed and pressed **without destemming** to protect aromatic purity. Fermentation proceeds **80% spontaneously in temperature-controlled stainless steel** for clarity and tension, and **20% in new and second-year French barrels** to layer subtle toast and breadth.

Post-ferment, the wine ages **six months on lees in barrel**, building satin texture without heaviness, followed by **two years' bottle aging** for integration. Light fining and filtration; sulfur added only at bottling. Key figures: **13.0% vol**, **0.2 g/L** residual sugar, **5.7 g/L** total acidity, **65 mg/L** total SO₂. Certified organic, suitable for vegans and vegetarians; **1,200 numbered bottles**. Serve at **10-12 °C**.

Tasting Notes

- **Color:** Golden yellow with green glints; bright and limpid.
- **Aroma:** Peach and passion fruit lift over delicate smoke and mineral tones; a chalky, sea-spray impression frames the fruit.
- **Palate:** Fresh yet luscious; ripe white-fruit core, fine **salinity**, and creamy lees texture glide to a long, precise, limestone-etched finish.

Alcohol :13,00 %

Composition: 100% Chenin Blanc



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

La Calma 2021

Did you know?

Carlos Esteva pioneered Chenin Blanc in Penedès, shaping a distinctive Mediterranean expression inspired by Loire benchmarks but rooted in the Garraf's chalk and fossils—an origin story that defines La Calma's identity.

Wine Pairing Ideas

- **Cured Manchego or Comté:** Nutty depth mirrors the wine's creamy lees texture while salinity refreshes the palate.
- **Miso-glazed cod:** Sweet-savory umami is brightened by stone-fruit notes; chalky cut keeps richness in check.
- **Roast chicken with lemon and thyme:** Orchard fruit and discreet smoke dovetail with roasted jus and herbs.
- **Sushi and tempura:** Purity of fruit and saline finish complement delicate textures and subtle seasoning.



Robert Parker (RP) : 96 Points (2021)

The stony and mineral 2021 La Calma has a notable absence of fruit and is all about rocks. It is serious and austere, with purity, precision, cleanliness and a long, dry and almost salty finish. It has elegance, complexity, depth and a strong personality. It's amazing how Chenin Blanc seems to have adapted to the warm and arid conditions of the Garraf; this comes from one of the highest-altitude plots of the property. The wine has 13% alcohol with a pH of 3.29 and finishes bone dry. This is possibly the finest vintage for this bottling. 1,200 bottles produced. It was bottled in October 2022.

