

Can Ràfols dels Caus

From 70-year-old bush vines on chalky Garraf soils, this single-vineyard Xarel·lo marries stone-fruit purity with herbal lift, supple texture, and a long saline trail. 1,200 bottles.

CAN RÀFOLS DELS CAUS
Massís del Garraf



Alcohol :12,00 %

Composition: 100% Xarello

Xarel-lo Pairal 2021

Penedès, Spain

Region and Vineyards

Set within the **Massís del Garraf** (DO Penedès), Xarel·lo Pairal draws identity from a dramatic **karst** landscape southwest of Barcelona. Here, very shallow calcareous clays (often under 40 cm) lie atop Triassic and Cretaceous dolomitic limestone, packed with **marine fossils**. The maritime influence tempers hot, dry summers, preserving acidity and clarity of fruit, while the high active lime and basic pH encourage low vigor and a distinctly mineral dialect in the wines.

The source is the single vineyard **El Cirerer** (1.40 ha) at **260 m** with **south-west** exposure. **Xarel·lo** vines are around **70 years** old, grafted to **41-B**, and trained as **goblet** (bush vines) to shade bunches and moderate ripening. Hand-harvested and organically farmed, the fruit reflects limestone intensity without excess alcohol. The result is a wine of controlled ripeness, herbal lift, and a long, chalk-saline finish—a hallmark of Garraf's austere, luminous terroir.

Winemaking

Xarel·lo Pairal 2021 is **100% Xarel·lo** from El Cirerer. Grapes are gently crushed and **pressed without destemming**, then fermented **spontaneously** in **425-litre chestnut barrels** for about **40 days**—a traditional material that confers subtle spice and oxygenation without the vanilla imprint of oak. Light fining and filtration preserve detail.

Post-fermentation, the wine macerates briefly on its lees, then ages **six months in chestnut** with continued lees contact for satin texture and shape. After bottling under natural cork, it rests **two years in bottle** before release. Key analytics: **12.0% vol**, **0.2 g/L** residual sugar, **5.8 g/L** total acidity, **65 mg/L** total SO□.**Certified organic**; suitable for vegans and vegetarians. **Production: 1,200 numbered bottles. Serve at 10-12 °C.**

Tasting Notes

- **Color:** Golden yellow with bright, limpid clarity.
- **Aroma:** Apricot and peach laced with wild Mediterranean herbs; delicate hints of almond and honey over a chalky, marine-tinged backdrop.
- **Palate:** Dry, complex, and agile; tender ripe fruit glides on fine acidity and a subtle phenolic grip, finishing long with savory herbs and **mineral** depth.

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Did you know?

Xarel·lo is Catalonia's workhorse white, prized for **acidity, phenolic backbone, and ageability**—qualities that shine in still wines like Pairal as much as in Cava blends. Its herb-anise spectrum and saline finish are classic signatures on limestone.

Wine Pairing Ideas

- **Grilled turbot with lemon and capers:** Smoky fat meets dry, saline cut; chestnut-borne texture mirrors the fish's succulence while acidity cleanses.
- **Charcoal vegetables with romesco:** Herbal lift and gentle nuttiness dovetail with roasted peppers, almonds, and paprika warmth.
- **Wild mushroom risotto:** Creamy lees texture integrates with umami depth; mineral line keeps the finish poised.
- **Semi-cured Manchego:** Nut and herb notes echo; firm acidity refreshes after each bite.



Robert Parker (RP) : 94 Points (2021)

The 2021 Xarel.lo Pairal has intense honeyed notes and hints of nuts, perhaps the rusticity and character of the chestnut wood from the barrels where 50% of the wine fermented and matured for six months, while the rest was in stainless steel. It's characterful and tasty, with a dry sensation in the palate and a stony feeling to it, like most of the wines, going beyond the variety. It was produced with grapes from very old vines, east-facing and on soils with a high percentage of active limestone. 2,000 bottles were filled in October 2022.