



Can Ràfols dels Caus

A rare, limestone-driven white from the craggy Massís del Garraf, El Rocallís 2021 channels marine fossils and Mediterranean breezes into crystalline fruit and poised, mouthwatering precision.



El Rocallís 2021

Penedès, Spain

Region and Vineyards

Set within **D.O. Penedès** in Catalunya, the Massís del Garraf is a limestone massif where thin, calcareous soils are strewn with marine fossils. The site's proximity to the Mediterranean tempers summer heat with sea breezes, yielding slower, more even ripening and preserving acidity. The geology imparts a distinctive **chalk-saline** signature—often translated as stony tension and a subtly briny persistence in white wines. Authoritative references emphasize Penedès' stylistic breadth and the importance of elevation and limestone for freshness and finesse in still whites.

El Rocallís is a **1.6-hectare** southeast-facing parcel at 300 m, planted to 40-year-old Incrocio Manzoni on 41-B rootstock and trained **Double Cordon Royat**. The stony, fossil-rich soils limit vigor, concentrating flavor while retaining lift. Organic farming and careful canopy work favor aromatic clarity, while the exposure captures morning light and avoids harsh afternoon heat—an important factor for maintaining phenolic delicacy in this variety.

Winemaking

El Rocallís 2021 is **100% Incrocio Manzoni**. Grapes were gently crushed and pressed **without destemming**. Fermentation was **spontaneous**: **80%** in temperature-controlled stainless steel for purity; **20%** in new and second-use French oak for texture and discreet spice. The wine then rested **six months in barrel on lees**, followed by **two years in bottle** before release, yielding a seamless integration of fruit, minerality and subtle oak nuance.

The estate applies a **minimal-intervention** philosophy: certified organic farming, light fining and filtration, and sulfur added only at bottling. Key analytics underline the profile—**13.0%** alc., **0.2 g/L** residual sugar, **6 g/L** total acidity, **65 mg/L** total SO₂—pointing to a dry, incisive style with real drive. Vegan/vegetarian-friendly; natural cork; recommended service at **10-12 °C**. Production: **1,200** bottles.

Alcohol :13,00 %

Composition: 100% Incrocio
Manzoni



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El Rocallis 2021

Tasting Notes

- **Color:** Golden yellow with bright highlights.
- **Aroma:** Peach, ripe pear and white blossom, with understated vanilla and **nut** accents from sensitive oak; a whisper of chalky, marine-tinged minerality.
- **Palate:** Supple stone- and orchard-fruit depth glides over a fine-grained, limestone spine; dry, vivid acidity (**6 g/L TA**) and gentle lees creaminess lead to a long, saline, nut-flecked finish.

Did you know?

Incrocio Manzoni—best known as **Manzoni Bianco 6.0.13**, a crossing of **Riesling × Pinot Bianco**—originates from Prof. Luigi Manzoni's 1930s breeding work in Conegliano. Carlos Esteva was a **pioneer** in introducing this variety to Penedès, where El Rocallís has become a reference expression for its terroir-first potential.

Wine Pairing Ideas

- **Butter-poached turbot:** Delicate richness mirrors the wine's lees silk while the saline, mineral cut refreshes each bite.
- **Roast chicken with thyme and lemon:** Citrus-herb aromatics echo the floral-peach spectrum; acidity lifts the jus.
- **Lobster risotto:** Creamy texture meets oak-polished breadth; chalky tension keeps the dish buoyant, not heavy.
- **Aged Mahón or Comté:** Subtle nuttiness resonates with the wine's nut and vanilla nuances without overwhelming fruit drive.



Robert Parker (RP) : **94 Points** (2021)

The unusual varietal Incrocion Manzoni—from a crossing between Pinot Blanc and Riesling—2021 El Rocallís has notes of Mediterranean herbs and esparto grass, fennel and aniseed. It has contained ripeness and alcohol (13%) with a pH of 3.3, a round, velvety mouthfeel and purity and cleanliness with some honeyed undertones emerging with time in the glass. It fermented 50/50 in French oak barrels and stainless steel tanks and matured in barrel for six months. 2,000 bottles produced. It was bottled in October 2022.

