

### 2013 Bodegas Rafael Cambra El Bon Homme

Produced with equal parts of Monastrell and Cabernet Sauvignon, the 2013 El Bon Homme is a joint-venture with Canadian Nathalie Bonhomme that was cropped from a fresh vintage. The grapes from young vines fermented in open vats and matured in used French oak barriques for four months. It has a leafy nose mixing Mediterranean and Atlantic characteristics, some cedar and sandal wood quite aromatic. The palate is medium-bodied, with refined tannins and very good acidity. This is a pleasant red blend that is accessible now, but should improve in bottle. 40,000 bottles were produced.

Rafael Cambra started his own winery in 2001 but produced his first wines in the facilities of Celler del Roure. Since 2011 he's working with the old and almost extinct Forcallá (or Forcallat) red grape and with an eye on other old varieties like Arco, Rojal and Bonicaire. It all started very small, with 2,400 bottles and today he works 25 hectares of dry-farmed vineyards in the village of Fontanars dels Alforins (the second highest village of Valencia at 660 meters altitude) bordering Villena (Alicante) and Almansa (Albacete), and produce around 80,000 bottles of wine per vintage.

Importer(s):

Frontier Wine Imports, 285 Route 46,  
Dover, NJ 0780...

- Luis Gutierrez (February, 2015)

### 2012 Bodegas Rafael Cambra Uno

I believe the name of the 2012 Uno comes simply because of the fact that it was the first wine he ever produced, with fruit from 55-year-old, ungrafted Monastrell vines on chalky and sandy soils. The grapes fermented in 1,000-liter open vats with indigenous yeasts and matured in used 500-liter French oak barrels for 14 months. The wine is quite marked by the wood and also feels quite ripe and concentrated. The palate is medium to full-bodied with abundant, slightly dusty tannins that would need one more year in bottle to calm down. 5,000 bottles were produced.

Rafael Cambra started his own winery in 2001 but produced his first wines in the facilities of Celler del Roure. Since 2011 he's working with the old and almost extinct Forcallá (or Forcallat) red grape and with an eye on other old varieties like Arco, Rojal and Bonicaire. It all started very small, with 2,400 bottles and today he works 25 hectares of dry-farmed vineyards in the village of Fontanars dels Alforins (the second highest village of Valencia at 660 meters altitude) bordering Villena (Alicante) and Almansa (Albacete), and produce around 80,000 bottles of wine per vintage.

Importer(s):

Frontier Wine Imports, 285 Route 46,  
Dover, NJ 07801, (973) 328-4500 ...

- Luis Gutierrez (February, 2015)

### 2012 Bodegas Rafael Cambra Dos

The 2012 Dos is a blend of 40% Cabernet Sauvignon, 40% Cabernet Franc and the rest – and this is new in this wine – 20% Monastrell from old vines. The Monastrell is the same used for the Uno and the Bordeaux grapes are sourced from 25-year-old vineyards on stony, sandy soils. The wine fermented in small open-top vats with indigenous yeasts and matured in used French oak barriques for eight months. The nose has aromas of blood orange, flowers, ripe cherries, balsam and spices that are quite harmonious and elegant. The palate is medium to full-bodied, balanced, has fine tannins and a total absence of herbal flavors. These dry-farmed vineyards took the heat and drought from the 2012 vintage quite well. 15,000 bottles produced.

Rafael Cambra started his own winery in 2001 but produced his first wines in the facilities of Celler del Roure. Since 2011 he's working with the old and almost extinct Forcallá (or Forcallat) red grape and with an eye on other old varieties like Arco, Rojal and Bonicaire. It all started very small, with 2,400 bottles and today he works 25 hectares of dry-farmed vineyards in the village of Fontanars dels Alforins (the second highest village of Valencia at 660 meters altitude) bordering Villena (Alicante) and...

- Luis Gutierrez (February, 2015)

**2013 Bodegas Rafael Cambra  
Forcalla**

The third vintage produced with the unusual grapes, the 2013 Forcallá is produced with Forcallat grapes from ungrafted, 55-year-old vineyards at 700 meters altitude (which he has used to plant another vineyard). The late-ripening grape (later than Monastrell) can provide high yields and low color and alcohol, which almost made it disappear. This is fermented in 2,000-liter vats with indigenous yeasts using 10% whole clusters and aged for eight months in 500-liter, used French oak barrels. I had only encountered the 2012 before and it was much riper than this. This is fresh and aromatic, with notes of flowers, sour cherries and very high acidity and great freshness. Love it or leave it; I loved it. 4,000 bottles.

Rafael Cambra started his own winery in 2001 but produced his first wines in the facilities of Celler del Roure. Since 2011 he's working with the old and almost extinct Forcallá (or Forcallat) red grape and with an eye on other old varieties like Arco, Rojal and Bonicaire. It all started very small, with 2,400 bottles and today he works 25 hectares of dry-farmed vineyards in the village of Fontanars dels Alforins (the second highest village of Valencia at 660 meters altitude) bordering Villena (Alicante) and Almansa (Al...

- Luis Gutierrez (February, 2015)

**2010 Bodegas Rafael Cambra  
Minimum**

The 2010 Minimum is a blend of two-thirds Monastrell and one-third Cabernet Franc. The latter imparts an attractive leafiness to the brambly black fruit that is imbued with earthiness. The palate is medium-bodied with a tarry entry. It has good weight in the mouth with clean, brambly black fruit and a subtle white pepper note towards the finish that has a pleasing gentle grip. This is very fine. Drink now-2018.

Rafael Cambra established his bodega in 2001 when he acquired a parcel of un-grafted 50-year old Monastrell vines located at 650 meters, that he augmented with some high-density plantings of Cabernet Sauvignon and Cabernet Franc. He is a winemaker who has adopted a minimal intervention policy and ages the wines in 500 liter French oak barrels. The wines are neither fined nor filtered. These good wines are sometimes let down by a lack of synergy between varieties, as if two people are dancing to different tunes.

Importer: Tom George, Frontier Wine Imports, Dover, NJ; tel. (973) 328-4500; and [www.indigowine.co.uk](http://www.indigowine.co.uk) in the UK.

Importer(s):

Frontier Wine Imports, 285 Route 46, Dover, NJ 07801, (973) 328-4500 , [www.frontierwineimports.com](http://www.frontierwineimports.com)

- Neal Martin (October, 2012)