



RAVENTÓS i BLANC

Name of the Wine

De la Finca

Vintage

2019

Description of vintage

Splendid and fresh vintage. Extraordinarily healthy and tasty harvest. Wet autumn, cool spring with occasional rain and dry, warm summer.

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Plots

Vinya dels Fòssils: Clot de les comes, Coll, Barbera alta, Cols and Mingo

Town

Sant Sadurní d'Anoia

Region

Conca del Riu Anoia

Country

Catalonia, Spain

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Soils

Of marine origin. The sediments of marine origin are grey clays, sands with small fragments of fossils

Soil age

Myocene period (16 M years old)

Soil Structure

Mainly clay-loam and some areas with sand

Water retention capacity

From 210 to 230 mm

Topography

Flat, without any significant slopes

Orientation

East, North-east and Sud-east

Microclimate

Dry and airy. Morning sun and afternoon wind

Height above sea level

From 170 to 197 metres

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Climate

Pre-costal Mediterranean

Rainfall during vegetative cycle

556 mm (517.8 mm annually) Average temperature

15.1°C (15.2°C annual average)

Noteworthy weather conditions

A wet Autumn, fresh Spring, and rainfall resulted in a long and complete vegetative cycle with no fungal pressure. The dry and warm summer provided good grape ripening.

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Varieties

50% Xarel·lo, 40% Macabeu 10% Parellada

Year of planting

Between 1965 and 2002

Surface area

9.73 ha

Planting density

3.500 vines per hectare

Type of agriculture

Organic and biodynamic

Manure

Cow and donkey compost with biodynamic preparations and green manure.

Style of training

Goblet and double Royat trellising

Date of pruning

27 and 28 January on descending moon

Number of buds

25.000-35.000 shoots/hectare

Green pruning

Removing suckers, adult leaves and excess growth

Application P501

In budbreak and after harvest

Application P500

Autumn and Spring to complement the Maria Thun preparation

Fungal treatments

Phytotherapy, 0.8 kg copper per hectare for mildew and sulfur for powdery mildew

Treatment for pests

Sexual confusion against *Lobesia botrana*

Irrigation

No

Noteworthy farming facts

The vintage did not have too many difficulties in the agricultural work. The plant developed well and the grapes were harvested later than expected. A quiet vintage for the plant and the work.

Harvest dates

Xarel·lo 6.800 kg/ha from 07/09

Parellada 4.800 kg/ha from 21/09

Macabeu 9.000 kg/ha from 28/08

Type of harvest

Handpicked using trailers of up to 2.500 kg

Grape selection

Vineyard selection

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Press

Brought in using gravity. Pneumatic press at low pressure. All varieties pressed separately

Sulfiting

3.5 g/hL SO₂

Preventive measures against oxidations

Inert gases

Settling of juice

Debourbage at low temperatures

Alcoholic fermentation

Stainless steel tanks. Each variety fermented separately in different tanks

Yeast

Native to the vineyard

Fermentation Temperature

17 to 21°C

Days of Fermentation

9 to 15 days depending of each parcel

Malolactic Fermentation

No

Type of ageing

In racks, on the lees for 30 months

Tirage sugar

Organically certified cane sugar

Clarification

Bentonite (3 g/hL)

Bottle turning

Desk

Expedition liquor

No dosage

Disgorging date

Stated on the back label

Type of cork

Agglomerate cork with natural cork disks

Cork origin

Forests from across the peninsula

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Analysis

Alcohol volume 12.26% vol

Total tartaric acids 5.4 g/L

pH 3.19

Volatile acidity 0.35 g/l expressed in acetic acid

Residual sugar 0.8 g/l Brut Nature

Total sulphur 66 mg/L

Pressure 6.3 bars

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Production

52.000 bottles 75 cl

1.200 magnum bottles