



# RAVENTÓS i BLANC

## Name of the Wine

**Manuel Raventós Negra**

## Vintage

2013

## Description of vintage

**Demanding, fresh and with great potential for ageing.**

## Plots

Selection of plots once fermented

## Town

Sant Sadurní d'Anoia

## Region

**Conca del Riu Anoia**

## Country

Catalonia, Spain

## Soils

Several types of soils on a carbonate substrate of marine origin with a large amount of fossils

## Soil age

From the Myocene period (16 M years old)

## Soil Structure

Mainly clay-loam

## Water retention capacity

From 300 to 120 mm

## Topography

Different, related to the Serral Hill

## Height above sea level

From 120 to 190 metres

## Climate

Pre - costal Mediterranean

## Rainfall during vegetative cycle

605 mm (526 mm annually)

## Average temperature

14.7°C (15.2°C annual average)

## Noteworthy weather conditions

**Rainy autumn, cold winter, spring cool and wet, dry summer.**

**Vintage cool and wet.**

## Variety

60% Sumoll, 40% Xarel·lo

## Year of planting

Between 1969 and 2002

## Surface area

3.13 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

Bush vines

## Date of pruning

January and February on descending moon

## Number of shoots

30.000-35.000 shoots/hectare

## Green pruning

Removing suckers, adult leaves and excess growth

## Application P501

In budbreak

## Application P500

Autumn complement the Maria Thun preparation

## Fungal treatments

Phytotherapy, 5.8 kg copper per hectare for mildew and sulfur for powdery mildew

## Treatment for pests

Sexual confusion against *Lobesia botrana*

## Irrigation

No

## Noteworthy farming facts

**Good balance, healthy grapes and low productions**

## Harvest dates

Xarel·lo 4.362kg/ha from 25 September

Sumoll 5.350kg/ha from 26 September

## Type of harvest

Handpicked using trailers of up to 2.500 kg

## Grape selection

Vineyard selection

## Press

Entry by gravity. Low pressure pneumatic press

## Sulfiting

3.5 g/hL SO<sub>2</sub>

## Preventive measures against oxidations

Inert gases

## Cleaning the juice

Static debourbage at low temperatures

## Alcoholic fermentation

Stainless steel tanks. Each plot fermented separately in different tanks

## Yeast

**Native to the vineyard**

## Aging

9 months on lees in stainless steel tank

## Type of ageing

Minimum of 70 months on the lees

## Tirage sugar

Organically certified cane sugar

## Clarification

Bentonite (3 g/hL)

## Bottle turning

Desk

## Expedition liquor

Without addition. **Brut Nature**

## Type of cork

Agglomerate cork with natural cork disks

## Cork origin

Forests from across the peninsula

## Analysis

Alcohol volume 11.8% vol

Total tartaric acids 8.6 g/L

pH 2.97

Volatile acidity 0.29 g/l expressed in acetic acid

Residual sugar 1.5 g/l

Total sulfur dioxide 52 mg/L

Pressure 5.2 bars



## Production

2.560 bottles of 75 cl.

180 Magnum bottles