



# RAVENTÓS i BLANC

## Name of the Wine

Textures de Pedra

## Vintage

2016

## Description of vintage

Extremely dry and temperate

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## Plot

Vinya Més Alta

## Town

Sant Sadurní d'Anoia

## Region

Conca del Riu Anoia

## Country

Catalonia, Spain

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## Soils

Soils of marine origin, with a large presence of calcareous pebbles eroded from the Catalan mountain range that existed 120M years ago (at shallow depths we find the soil of marine origin).

## Soil age

Pliocene period (2-5 M years old) on myocenic soils.

## Soil Structure

Calcareous soil with silty-sandy texture with a high rock content.

## Water retention capacity

From 120 to 150 mm

## Topography

Flat, without any significant slopes

## Orientation

North-East

## Microclimate

Dry and warm.

## Height above sea level

From 199 to 205 meters

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## Climate

Pre-costal Mediterranean

## Rainfall during vegetative cycle

283mm (521 mm annually)

## Average temperature

15.4°C (15.2°C annual average)

## Noteworthy weather conditions

**The lowest rainfall on record (since 1960).** Rain on the 22<sup>nd</sup> July helped the grapes to finish ripening.

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## Varieties

50% Xarel·lo Vermell, 25% Sumoll, 25% Bastard Negre

## Year of planting

Between 1965 and 2002

## 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

14 and 15 February on **descending moon**

## Number of shoots

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, 0,97 kg copper per hectare for mildew and sulfur for powdery mildew

## Treatment for pests

Sexual confusion against *Lobesia botrana*

## Irrigation

No

## Noteworthy farming facts

Hydric stress, low vigour, small grapes with good acid concentration.

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## Harvest dates

Sumoll 5.083kg/ha from 25/08

Bastard Negre 2.627kg/ha from 28/08

Xarel·lo Vermell 7.066kg/ha from 31/08

## Type of harvest

Handpicked using trailers of up to 2.500 kg

## Grape selection

Vineyard selection

## Press

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

## 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 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 **48 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 12.50% vol

Total tartaric acids 6,88 g/L

pH 2,94

Volatile acidity 0,15 g/l expressed in acetic acid

Residual sugar 0.5 g/l **Brut Nature**

Total sulphur 50 mg/L

Pressure 5,0 bars

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## Production vintage 2016

11.200 bottles 75 cl

750 bottles 150 cl