



RAVENTÓS i BLANC

SILENCIS 2013

Silencis is a Xarel.lo acidic white wine, with high salty notes. East facing, soils with fossils from the miocene age, 50 year-old vines and centenary viticulture tradition characterise its terroir.

Non filtered natural wine.

VINEYARDS:

The **Serral vineyard**, oriented to the east-southeast, calcareous soils formed in the Miocene with a marked sandy texture, shallow and with a low organic material content.

Subdivided into several plots that allow us to obtain xarel-los with differentiating characteristics.

Barbera 3 planted in 1965, **Serral 2, 3** planted in 1970 retain their goblet-trained vines. Serral 7 and 8, planted in 2002, are trellis trained.

The orientation and soil type of Serral hill has inspired us to create Silencis on its south-eastern slope.

HARVEST 2013:

At Raventós i Blanc we remember the vintage of 2013 as a demanding, fresh vintage with great potential for maturity. A cycle which reminded us of those of 30 years ago, when we used to harvest the Macabeus after the fairs in Sant Sadurní and the Xarel.lo at the end of September.

Following a vintage of 2012 with a low rainfall (485 L/m²), we had 70 L/m² of rain (on 29 September) which helped the vine to reactivate and dry out. The fall was damp followed by a cool, dry winter with some sporadic rainfalls, which provided suitable conditions for a good hibernation.

The low temperatures during the winter caused a late budding which began on 29 March. Spring started out cool and damp with 200 L/m² rainfall in March and May; this gave us sufficient water for a good, slow development of the vine. However, this damp spring caused some mildew problems which were controlled with preventive measures.

A cool, dry end to the spring followed by a meteorological short summer produced a slow vegetative development. Conditions which, in turn, were also more favorable for oidium.

We started the harvest on 19 August, eight days later than over the last few years. There were no heat waves during the months of August and September – summer temperatures were moderate (21.6°C on average) and without any notable rainfalls (with the exception of 28 L/m² on 7 September), all of which contributed to a slow, good maturation of the different varieties of grape.

We finished the harvest on 16 October with the harvest of Parellada, 20 days later than in 2012. In general, we obtained a balance of very good maturation and very good health.

During the agricultural year which had a high rainfall of 605 L/m² (the average rainfall of the last twenty years was 548L/m²) and an average temperature of 14.7°C, without any extreme temperatures (the average temperature of the last twenty years was 15.1°C).

100% Xarel.lo harvested on 24th and 25th September

VITICULTURE:

Ecological viticulture transitioning to Biodynamic. A vineyard with spontaneous vegetation coverage which gives biodiversity, fertility and gives the soil a lot of life. We add composted manure in the winter and perform short goblet pruning. Preventive work in spring, with a lot of observation and green pruning to balance the vine and prevent disease. We do not leave the grape exposed to the sun, thus avoiding the skin getting burnt.

The use of plant infusions as homeopathic treatment in order to limit the use of natural phytosanitary products such as sulphur for oidium and copper salts mildew. Control of Lobesia Botrana by means of sexual confusion. Testing of fruit and maturation controls before the harvest. Manual harvest with small trailers.

VINIFICATION:

Handpicked and quickly transferred to the presses by gravity. Slow pressing at low pressure, blending the qualities of the musts. Static sedimentation at low temperatures.

Controlled atmosphere at each stage with dry ice. Alcoholic fermentation separated by soil, in stainless steel tanks at a controlled temperature and aged on the lees.

ANALYTICAL DATA:

Alcohol content: 12,21 % vol.

Acidity: 7,2 g/L tartaric

PH: 3.02

