



RAVENTÓS i BLANC

BLANC DE BLANCS 2015

Blanc de Blancs is a sparkling wine marked by the authenticity of its origin, **Vinya del Llac**, a vineyard more than 40 years old, which allows us to obtain a structured, fresh and complex sparkling wine.

SOILS

The soils on the estate are calcareous and date back to the oldest period of the Penedès depression some 16 million years ago. **The first layer** comprises roots of up to 1 meter that live in the clay along with nutrients, organic matter and water. **Second layer**, from 1 meter down. This is where the plant meets the compact clays known locally as *galera*. Calcareous base rock encrusted with marine fossils.

The large number of marine fossils that characterize the structure and composition of these soils are the main source of the typical salinity and minerality of the wines from our estate.

SELECTION OF PLOTS

The vineyards of **la Barbera, Plana** and **el Viader**, have deep calcareous soils with a sand-rich loamy texture that give us the **freshness** and **elegance** which define the personality of this sparkling wine. The vineyard of **El Llac** give us structure and complexity.



HARVEST 2015

A year defined by extreme contrasts due to our Mediterranean climate. Autumn was hot and very damp (308L/m²). Winter was cold with heavy snowfall on the 4th February that left up to 10cm of snow on some parts of the estate. Spring had a cool start with a night frost on the 9th April that caused 5% of the Xarel·lo buds from la Vinya dels Fòssils to freeze as it is a north facing vineyard. All of this combined with just 62 L/m² of rainfall between January and July, create some extreme conditions for the vegetative development; the varieties that adapted best to these conditions were Xarel·lo, Sumoll and Monastrell.

During the agricultural year (from October 2014 to September 2015) we had very little rainfall 375L/m² and the average temperature was 15,5°C.

VITICULTURE

Biodynamic viticulture. A vineyard with spontaneous vegetation coverage which affords biodiversity, fertility and gives the soil a lot of life. We add manure from our animals, composted in the winter. We perform a short goblet pruning.

Use of plants and herbal infusions to minimize the use of copper and sulphur. Control of *Lobesia Botrana* by means of sexual confusion. Testing of fruit and maturation controls before the harvest. Manual harvest

WINEMAKING

The grapes enter the winery by gravity. At each stage, the atmosphere is controlled by dry ice. Slow pressing at low pressures. Static sedimentation at low temperatures. First fermentation in stainless steel tanks at a controlled temperature. Assemblage and second fermentation in the bottle with a **minimum ageing period of 18th months in a horizontal position**. Disgorging date stated on the back label.

38 % Macabeu harvested after 17th of August. Goblet and Espalier-trained vines between 1982 and 2000.

42 % Xarel·lo harvested after 24th of August.

Goblet and Espalier-trained vines between 1974 and 1990.

20 % Parellada harvested after 1st of September.

Goblet-trained vines between 1969 and 1989.

ANALYTICAL DATA

Alcohol content: 12,1 % Vol.

Acidity: 6,57 g/L tartaric acid

PH: 2,97

Extra Brut

