



# RAVENTÓS i BLANC

## DE NIT 2015

Searching for the colour I found the Monastrell of the West Serral that gives us complexity without losing freshness.

### 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. And the Monastrell plot on the lower terraces of the El Serral hillside which defines the personality of De Nit.



### HARVEST 2015

A year defined by **extreme contrasts** due to our Mediterranean climate. Autumn was hot and very damp (308L/m<sup>2</sup>). Winter was cold with heavy snowfall on the 4<sup>th</sup> 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 9<sup>th</sup> 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/m<sup>2</sup> 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/m<sup>2</sup> 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, separating varieties and soil types. Assemblage and second fermentation in the bottle with a **minimum ageing period of 18 months in a horizontal position**. Disgorging date stated on the back label.

**36 % Macabeu** harvested after the 7<sup>th</sup> of August. Goblet and Espalier-trained vines between 1982 and 2000.  
**40 % Xarel·lo** harvested after the 27<sup>th</sup> of August. Goblet and Espalier-trained vines between 1974 and 1990.  
**18 % Parellada** harvested after the 1<sup>st</sup> of September. Goblet-trained vines in 1969 and 1989  
**6 % Monastrell** harvested the 28<sup>th</sup> of August. Goblet-trained vines in 1974.

### ANALYTICAL DATA

Alcohol content: 12 % V<sub>o</sub>  
Acidity: 6,42 g/L tartaric aci  
PH: 2,96  
Extra Brut

