



RAVENTÓS i BLANC

Wine Name

De la Finca

Vintage

2015

Description of vintage

Dry and warm with a long heat wave

Plot

Vinya dels Fòssils: Clot de les comes, Coll, Barbera alta, Cols and Mingo

Town

Sant Sadurní d'Anoia

Region

Conca del Riu Anoia

Country

Catalonia, Spain

Soils

Of marine origin. The sediments of marine origin are grey clays, sands with small fragments of fossils

Soil age

Myocene period (16 M years old)

Soil Structure

Mostly clay-loam and some areas with sand

Water retention capacity

From 210 - 230 mm

Topography

Flat, without any significant slopes

Orientation

East, North-east and Sud-east

Microclimate

Dry and airy. Morning sun and afternoon wind

Height above sea level

From 170 - 197 metres

Climate

Mediterranean pre-coastal

Rainfall during vegetative cycle

431 mm (521 mm annual)

Average temperature

15,5°C (15,2°C annual average)

Remarkable weather conditions

Snowfall on the 4/02 that left up to 10 cm.

Nightfrost on the 9/04 that caused 5% of

the xarel·lo buds to freeze. **The longest heat**

wave in 25 years. Just 62 L/m2 of rainfall between January and July

Variety

50% Xarel·lo, 19% Parellada, 31% Macabeu

Year of planting

Between 1965 and 2002

Surface area

9.73 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 and double royat trellising

Date of pruning

6, 7 and 9 February in descending moon

Number of buds

25.000-35.000 buds/hectare

Green pruning

Removing the 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, 1.05 kg copper per hectare for mildew and sulphar for powdery mildew

Treatment for plagues

Sexual confusion against *Lobesia botrana*

Irrigation

No

Remarcable farming facts

Hydric stress, and some deshydration in macabeo

Harvest dates

Xarel·lo 5.301 kg/ha from 28/08 to 1/09

Parellada 6.031 kg/ha from 4th September

Macabeo 8.650 kg/ha 19th and 20th August

Type of harvest

Hand picked 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.

Sulphur

3.5 g/hL SO₂

Preventive measures against oxidations

Inert gases

Settling of juice

Static settling at low temperatures

Alcoholic fermentation

Stainless steel tanks. Each variety fermented separately in different tanks

Yeast

Wild yeasts from 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 30 months

Tirage sugar

Organically certified cane sugar

Clarification

Bentonite (3g/hL)

Bottle turning

Desk

Expedition licquor

No dosage

Disgorging date

Stated on the back label

Type of cork

Agglomerat cork with natural cork disks

Cork origin

Forests from accross the peninsula

Analysis

Alcohol volume 12,19% vol

Total tartaric acids 6.1 g/L

pH 2.98

Volatile acidity 0,17 g/l expressed in acetic acid

Residual sugar 0.4 g/l Brut Nature

Total sulphur 49 mg/L

Pressure 5,2 bars



Production

50.000 bottles 75 cl

1.000 bottles magnums