



RAVENTÓS i BLANC

De la Finca 2013

De la Finca comes from a historical vineyard, **Vinya dels Fòssils**, situated 50 km to the West of Barcelona; its geology and microclimate makes it a formidable rival to the most prestigious of wines.

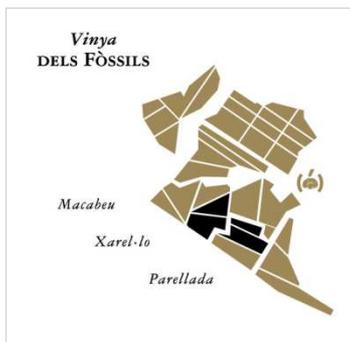
Soils

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.

Marine fossils characterize the structure and composition of the soils of the Vinya dels Fòssils. It is the abundance of carbonated fossils that gives our sparkling wine its characteristic saline notes.

Selection of plots

Vinya dels fossils, located on the highest terraces of the Anoia River, where we find the marine soils with high presence of fossils, characterizing our most mineral sparkling wine. Xarel·lo from **Clot de les Comes and del Coll**, Macabeu de **La Barbera** and Parellada from **La Vinya del Mingo**.



Harvest 2013

The 2013 vintage was very special, a demanding, very fresh vintage, With a great ageing potential and a long cycle, reminiscent of those from 30 years ago, when we harvested the Macabeus after the Sant Sadurní fairs and the Xarel·los in late September. The fall was damp followed by a cool, dry winter with some sporadic rainfalls. Spring started out cool and damp, with rains in March and May. A cool, dry end to the spring followed by a meteorological short summer Produced a slow vegetative development. We started the harvest on 19th of August. There were no heat waves during the months of August and September and summer temperatures were moderate, all of which contributed to a slow and good maturation of the different varieties of grape. 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).

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 three years in a horizontal position. No "liqueur d'expédition" added.** Disgorging date stated on the back label.

50 % Xarel·lo harvested after 25th of September. Goblet-trained vines since 1964 and Espalier-trained vines since 2002.

40 % Macabeu harvested after 6th of September. Espalier-trained vines since 1994.

10 % Parellada harvested after 19th September. Goblet-trained vines planted in 1984.

Analytical data

Alcohol content: 11,5 % Vol.
Acidity: 7,34 g/L tartaric acid
PH: 2,93
No sugar added

