



# RAVENTÓS i BLANC

## MANUEL RAVENTÓS 2008

Personal selection by Manuel Raventós of the best wines of the vintage.

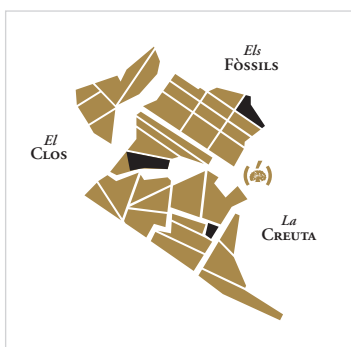
### SOILS

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

**Xarel·lo from El Clos**, North facing plot with the coolest and dampest microclimate on the estate, creating very long ripening cycles giving us structured wines with excellent natural acidity. **Parellada from La Creueta**, the sandy soils give us concentrated wines. **Macabeu from La Vinya dels Fòssils**, freshness and minerality from our lowest lying plot.



### HARVEST 2008

A harvest we will remember for giving us a lot of hard work in the vineyard but with perfect weather for the harvest. The start of the vegetative period was difficult because water was short and the reserves of water in the soil were very low due to a dry 2007. This was reflected in the budding, which suffered from heterogeneity. And then came May with its 152 liters. Meticulous work was required on the vines, the fundamental care of the young growth to avoid health problems. Later, thanks to a cool summer, the cycles lengthened by approximately one week and finally the harvest came. Without rain, without haste, each grape came to its optimal point of ripeness.

Average temperature of 14.2° C in comparison with the annual average of 15.3° C, and 640 mm of rain against an annual average of 520 mm.

### 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. Slowly pressed at low pressure with juice separation carried out through tasting. 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 72 months in a horizontal position**. No "liqueur d'expédition" added. Disgorging date stated on the back label. 3.452 bottles.

**70 % Xarel·lo harvested on the 17<sup>th</sup> of September.**

**Goblet-trained vines since 1978.**

**15 % Parellada harvested on the 23<sup>rd</sup> of September.**

**Goblet-trained vines since 1973.**

**15 % Macabeu harvested on the 8<sup>th</sup> of September.**

**Goblet-trained vines since 1997.**

### ANALYTICAL DATA

Alcohol content: 12,20 % Vol.

Acidity: 6,6 g/L tartaric acid

PH: 3,02

No sugar added

