



# RAVENTÓS i BLANC

## DE LA FINCA 2012

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

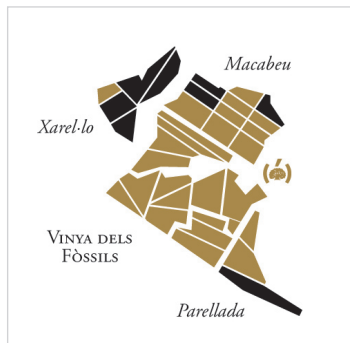
The soils on the estate are calcareous and date back to the oldest period of the Penedès depression some 16 million years ago. **The first layer** comprises roots of up to 1 meter that live in the clay along with nutrients, organic matter and water. **Second layer**, from 1 meter down. This is where 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

**Selection of 8 plots of Vinya dels fòssils**, located on the terraces of the Anoia River, north and northeast exposure, lying between the Serral forest and the lake, exposed to the coolest temperatures during the ripening period.

**This terrain encourages long growing cycles, achieving an excellent balance for long-aged sparkling wines.**



### HARVEST 2012

Autumn and winter was a period with contrasting weather conditions. A warm and rainy winter; we accumulated 186 L/m<sup>2</sup> of rain, which was very important for filling the water capacity of the soil. The months covering the plant growth period were warm and dry. August began with maximum temperatures over 35 °C and a growth cycle with very little water. The 2012 harvest has resulted in low production levels but very high quality, with good balances for our sparkling wines combined with excellent health.

The crop year saw a low precipitation level of 486 L/m<sup>2</sup> and the average temperature was 15.2 °C with extreme maximum and minimum temperatures.

### 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 shipping liqueur added.** Disgorging date stated on the back label.

**45 % Xarel·lo harvested after 5<sup>th</sup> of September. Goblet-trained vines since 1986.**  
**42 % Macabeu harvested after 27<sup>th</sup> of August. Espalier-trained vines since 1983.**  
**13 % Parellada harvested after 10<sup>th</sup> September. Goblet-trained vines planted in 1974.**

### ANALYTICAL DATA

Alcohol content: 12,24 % Vol.  
Acidity: 6,73 g/L tartaric acid  
PH: 2,92  
Total sugars: 1,8 g/L

