



# RAVENTÓS i BLANC

## Name of the Wine

Manuel Raventós Negra

## Vintage

2015

## Description of vintage

Dry and warm with a long heat wave

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## Plots

Vinya del Llac

## Town

Sant Sadurní d'Anoia

## Region

Conca del Riu Anoia

## Country

Catalonia, Spain

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## Soils

Several types of soils on a carbonate substrate of marine origin with a large amount of fossils

## Soil age

Surface from **Quaternary** period (>1 M years' old) and substrate from the **Miocene** period (16 M years' old)

## Soil Structure

Clayey - Calcareous

## Water retention capacity

From 180 to 210 mm

## Topography

North-Northeast

## Height above sea level

From 140 to 150 metres

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## Climate

Pre - costal Mediterranean

## Rainfall during vegetative cycle

431 mm (521 mm annually)

## Average temperature

15.5°C (15.2°C annual average)

## Noteworthy 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.

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## Varieties

70% Xarel·lo, 30% Macabeu

## Year of planting

1983

## Surface area

1.88 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

## Date of pruning

January and February on descending moon

## Number of shoots

30,000 - 35,000 shoots/hectare

## Green pruning

Removing suckers, adult leaves and excess growth

## Application P501

In budbreak

## Application P500

Autumn complement the Maria Thun preparation

## Fungal treatments

Phytotherapy, 1.57 kg copper per hectare for mildew and sulfur for powdery mildew

## Treatment for pests

Sexual confusion against *Lobesia botrana*

## Irrigation

No

## Noteworthy farming facts

**Waterstress, and some deshydration in macabeu**

## Harvest dates

Xarel·lo 6,500 kg/ha from 1 of September

Macabeu 4,030 kg/ha from 24 of August

## Type of harvest

Handpicked using trailers of up to 2,500 kg

## Grape selection

Vineyard selection

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## Press

Entry by gravity. Low pressure pneumatic press

## Sulfiting

3.5 g/hL SO<sub>2</sub>

## Preventive measures against oxidations

Inert gases

## Cleaning the juice

Static debourbage at low temperatures

## Alcoholic fermentation

Stainless steel tanks. Each plot fermented separately in different tanks

## Yeast

Native to the vineyard

## Aging

9 months on lees in stainless steel tank

## Type of ageing

Minimum of 70 months on the lees

## Tirage sugar

Organically certified cane sugar

## Clarification

Bentonite (3 g/hL)

## Bottle turning

Desk

## Expedition liquor

Without addition. **Brut Nature**

## Type of cork

Agglomerate cork with natural cork disks

## Cork origin

Forests from across the peninsula

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## Analysis

Alcohol volume 12.02% vol

Total tartaric acids 6,2 g/L

pH 3.10

Volatile acidity 0.33 g/l expressed in acetic acid

Residual sugar 0.8 g/l

Total sulfur dioxide 40 mg/L

Pressure 5.2 bars

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## Production

1,805 bottles of 75 cl.

518 magnum bottles