



RAVENTÓS i BLANC

Name of the wine

De Nit

Vintage

2017

Description of vintage

Wet until budbreak and extreme drought until the end of the cycle

Plots

Western Serral, La Plana, La Barbera, El Viader, El Prat and growers from Conca.

Town

Sant Sadurní d'Anoia

Region

Conca del Riu Anoia

Country

Catalonia, Spain

Soils

Clay topsoil from continental erosion with carbonated substrate of marine origin with a large amount of fossils

Soil age

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

Soil Structure

Mainly clay-loam

Water retention capacity

From 300 to 190 mm

Topography

Flat, without any significant slopes

Height above sea level

From 120 to 170 metres

Climate

Pre - costal Mediterranean

Rainfall during vegetative cycle

448 mm (521 mm annually)

Average temperature

15.5°C (15.2°C annual average)

Noteworthy weather conditions

Rain until April. Frost on 21 April burned 5% of the buds on the estate.

Drought until harvest

Varieties

48% Xarel·lo, 32% Parellada, 15% Macabeu, 5% Monastrell

Year of planting

Between 1969 and 2000

Surface area

25.57 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

Goblet and double Royat trellising

Date of pruning

January and February on descending moon

Number of shoots

25.000-30.000 shoots/hectare

Green pruning

Removing suckers, adult leaves and excess growth

Application P500

In budbreak and after harvest

Application P500

Autumn and Spring to complement the Maria Thun preparation

Fungal treatments

Phytotherapy, 0.98 kg copper per hectare for mildew and sulfur for powdery mildew

Treatment for pests

Sexual confusion against *Lobesia botrana*

Irrigation

No

Noteworthy farming facts

Water stress, low vigour, low weight grapes with good acid concentration

Harvest dates

Xarel·lo 4.750 kg/ha from 21 August

Parellada 5.250 kg/ha from 28 August

Macabeu 5.100 kg/ha from 10 August

Monastrell 3.400 kg/ha from 18 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. Macabeu and Parellada pressed separately. Monastrell and Xarel·lo pressed together

Sulfiting

3.5 g/hL SO₂

Preventive measures against oxidations

Inert gases

Cleaning the juice

Static debourbage at low temperatures

Alcoholic fermentation

Stainless steel tanks. Each variety fermented separately in different tanks

Yeast

Native to the vineyard

Malolactic Fermentation

No

Type of ageing

In racks, on the lees for 18 months

Tirage sugar

Organically certified cane sugar

Clarification

Bentonite (3 g/hL)

Bottle turning

Giro-pallet

Expedition liquor

Base wine of De Nit 2018 with organic sugar

Type of cork

Agglomerate cork with natural cork disks

Cork origin

Forests from across the peninsula

Analysis

Alcohol volume 12.30% vol

Total tartaric acids 6.1 g/L

pH 2.98

Volatile acidity 0.15g/l expressed in acetic acid

Residual sugar >3.5 g/l Extra Brut

Total sulfur dioxide 52 mg/L

Pressure 5.8 bars



Production

250.000 bottles 75 cl

10.000 bottles 37,5 cl

5.000 bottles magnums

300 bottles jeroboams