



RAVENTÓS i BLANC

Name of the Wine

Manuel Raventós Negra

Vintage

2012

Description of vintage

Typical Mediterranean from North of Penedès, extreme temperatures in summer

Plots

Selection of plots once fermented

Town

Sant Sadurní d'Anoia

Region

Conca del Riu Anoia

Country

Catalonia, Spain

Soils

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

Soil age

From the Myocene period (16 M years old)

Soil Structure

Mainly clay-loam

Water retention capacity

From 300 to 120 mm

Topography

Different, related to the Serral Hill

Height above sea level

From 120 to 190 metres

Climate

Pre - costal Mediterranean

Rainfall during vegetative cycle

547 mm (526 mm annually)

Average temperature

15.2°C (15.2°C annual average)

Noteworthy weather conditions

Wet spring, dry summer with extreme temperatures and rainy autumn

Variety

100 % Xarel·lo

Year of planting

Between 1969 and 1984

Surface area

3.13 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, 2.8 kg copper per hectare for mildew and sulfur for powdery mildew

Treatment for pests

Sexual confusion against *Lobesia botrana*

Irrigation

No

Noteworthy farming facts

Good balance, healthy grapes and low productions

Harvest dates

Xarel·lo 5.150 kg/ha from 1st September

Type of harvest

Handpicked using trailers of up to 2.500 kg

Grape selection

Vineyard selection

Press

Brought in using gravity. Pneumatic press at low pressure. Xarel·lo, Macabeu and Parellada pressed separately.

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 plot fermented separately in different tanks

Yeast

Native to the vineyard

Malolactic Fermentation

No

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

Analysis

Alcohol volume 12.51% vol

Total tartaric acids 6.2 g/L

pH 2.99

Volatile acidity 0.23 g/l expressed in acetic acid

Residual sugar 1.7 g/l

Total sulfur dioxide 41 mg/L

Pressure 6.0 bars



Production

2.180 bottles of 75 cl.

344 Magnum bottles