



RAVENTÓS i BLANC

De Nit 2019

“Looking for colour, I found Monestrell from the western part of the Serral hill, which provides complexity without losing freshness” Pepe Raventós

Monestrell plot

The vines of the Barbera, Plana and Viader plots have deep soil with a clay loam texture, which provides us with freshness and elegance. The Monestrell plot, situated on the terraces on Serral hill, marks the De Nit sparkling wine with its personality.

2019 harvest

An excellent, very healthy vintage with a longer cycle and slow ripening. The 2019 vintage was classic, Mediterranean and fresh. We had a late harvest, but at the same time extraordinarily healthy and tasty. It was a year marked by the classic Mediterranean climate with a wet autumn, a cool spring with occasional rain and a dry, hot summer. With a total rainfall of 556 mm. The cool spring and vintage caused a delay in the cycle and harvest. High rainfall in autumn and occasional rains in spring led to good vegetative growth. The summer was rainy but hot: 111.7 mm and maximum temperatures of 40°C in July. With the plant's energy, we withstood the heat well. Late harvest with medium production, very healthy and concentrated grapes. In short, an excellent vintage with a longer cycle and slow ripening: ideal conditions for great wines. The 2019 vintage was classic, Mediterranean and fresh. Ideal conditions for great wines.

Winegrowing

Biodynamic viticulture. Vineyards with spontaneous plant cover, which fosters biodiversity, fertility and life in the soil. We apply manure that comes from our animals and is composted during the winter. We adopt the gobelet short pruning system. Plant infusions are used as phytotherapy to minimise the use of copper and sulphur. The European grapevine moth (*Lobesia botrana*) is controlled by sexual confusion. Control of berries and ripening before the harvest. Manual harvest.

Winemaking

Gravity-led grape reception system at the winery. At each stage, the atmosphere is controlled with dry ice. Slow, low-pressure pressing. Static settling at low temperatures. First fermentation in stainless steel vats at a controlled temperature, separating varieties and soil types, blending, second fermentation in the bottle and minimum ageing of 18 months with the lees in the bottles. Add the base wine expedition liqueur with Eco sugars. The disgorging date is indicated on the back label.



- 40% Xarel·lo: Harvested after the 2th of September. Goblet and Espalier-trained vines between 1974 and 1990.
- 39% Macabeu: Harvested after the 28 of August. Goblet and Espalier-trained vines between 1982 and 2000.
- 15% Parellada: Harvested after the 19 of September. Goblet-trained vines in 1969 and 1989.
- 6% Monastrell: Harvested the 19 of September. Goblet-trained vines in 1974.

Analytical data

Alcohol content: 12 % Vol.
Acidity: 6.4 g/L tartaric acid
Ph: 3.05
Extra Brut

