



RAVENTÓS i BLANC

De la Finca 2018

De la Finca sparkling wine is made with grapes from our oldest vines, planted using the gobelet system in 1964 in the Vinya dels Fòssils.

2018 harvest

Rainy and wet vintage. A harvest of medium production, with good sugar and acidity balances. The 2018 vintage began with a drier and colder autumn than usual. With the arrival of winter, the rain also came. During the winter months, it rained 216 mm (the average of the last 25 years is less than 100 mm). Due to this cold period, the sprouting was late. Spring continued to be very rainy; it rained 212 mm, which caused the recovery of the plant, a good vegetative growth and an abundance of fungi, especially mildew. Precisely at the time of flowering, the most sensitive period for mildew and oidium, it rained every day. Working with phytotherapy, biological control and very low doses of copper we managed to control the fungi. In August, we had the highest historical temperatures on the estate, reaching 40 °C on 4 August, which caused the cycle to advance a day or so. During the harvest the temperature was rather cool, and we had four days of rain. We made a very rigorous selection of grapes in the vineyard. During the whole agricultural year, it rained 654.9 mm (the average over the last 20 years is 517.8 mm and the average of the last three years of drought is 387.8 mm). The average temperature was 15.2 °C, similar to the average of the last 20 years. A harvest of quality. Concentrated, round and good acidity wines.

High saline expression

Situated on the highest terraces of the River Anoia, the Vinya dels Fòssils vineyard has marine soils with a high fossil content. This characterises the structure and the soil composition of this vineyard. The carbonates are the component that provides the main source of typicity to this sparkling wine with a high saline expression. It is a sparkling wine with a unique identity and personality.

Macabeu, Xarel·lo and Parellada

The plants on the Vinya dels Fòssils vineyard come from the massal selection performed by Manuel Raventós Domènech in 1888. Creator of the Penedès sparkling wine formula by combining the three native grape varieties, Macabeu, Xarel·lo and Parellada, Manuel Raventós also experimented by planting small separate plots. He took cuttings from the vines that produced the best grapes and used them to create new plantations.

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 30 months with the lees in the bottles. We do not add expedition liquor. The disgorging date is indicated on the back label.



- 60% Xarel·lo: Harvested after 09 de Septiembre. Goblet-trained vines since 1964 and Espalier-trained vines since 2002.
- 25% Macabeu: Harvested after 21th of September. Espalier-trained vines since 1994.
- 15% Parellada: Harvested after 28th of September. Goblet-trained vines planted in 1994.

Analytical data

Alcohol content: 12.29 % Vol.
Acidity: 6.3 g/L tartaric acid
Ph: 3.15
No sugar added

