



RAVENTÓS i BLANC

## Textures de Pedra 2017

This is the combination of three local black grape varieties: Xarel·lo vermell, Bastard Negre and Sumoll. Textures de Pedra is a vin gris concentrated on the palate and with a great potential for ageing.

### Stony soils

Maximum expression of the Mediterranean varieties, the Penedès climate and a stony soil, and the result of long ageing on the lees. Textures de Pedra is named after its vineyard of origin, the Vinya Més Alta, situated at the top of the Turó del Serral, the highest point on our estate, where the soils are stony. The geology of these plots means that the vines' roots have to reach down to deeper layers in order to find water (the soil is fresher), and this produces grapes that favour the creation of more concentrated wines, with more structure.

### Bastard negre

Bastard negre is a native variety recently discovered on our estate. Up to summer 2015, it was identified as Monestrell. However, when we carried out DNA tests, it was confirmed that this was a far rarer local grape variety that was no longer used: Bastard negre. This variety tastes rustic and has high acidity levels, and is well adapted to our area. It gives Textures de Pedra strength and potency, as well as density and texture on the palate, reinforcing the golden note and giving it volume and tension.

### 2017 harvest

Vintage of contrasts, rainy to budbreak and difficult due to the drought until the end of the cycle. A harvest of very low production, but the plants have recovered energy for good vegetative development. After a 2016 vintage with the lowest rainfall recorded in the last 50 years (283.5 mm) a promising autumn and winter came with 320.8 mm of rain. December and January were rather cold. March and April with 124 mm of rainfall helped the plant to have a good vegetative development. On 21 April we had a frost in which we lost 5% of production in the Plana and the Lake, but it did not affect the Noguer vineyard. Then came some tough months of drought until harvest. From early May to the beginning of the harvest it only rained on 4 days with a rainfall between 10 and 15 mm, followed by windy days. Rain on August 8 provided the Xarel·los with energy for the end of maturation. The growing season was short, and we started the harvest earlier than ever before. We finished the estate harvest on August 30 with the Xarel·lo from the Noguer vineyard. It was healthy with concentrated, rounded wines with good acidity. The plant has recovered from the 2016 vintage and appears to be strong for the new campaign. During the agricultural year we have had a rainfall of 448 L/m<sup>2</sup> (the average over 20 years is 525 L/m<sup>2</sup>) and the average temperature was 15.5 °C (annual average is 15.2 °C). A harvest of contrasts; concentrated rounded wines with good acidity. The plant managed to recover from the drought of the 2016 vintage.

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



- 25% Bastard negre: Harvested after 05 of September. Gobelet-trained vines planted in 1974.
- 50% Xarel·lo vermell: Harvested after 05 of September. Espalier-trained vines in 2002.
- 25% Sumoll: Harvested after 31 of August. Gobelet-trained vines planted in 1957.

### Analytical data

Alcohol content: 12.60 % Vol.  
Acidity: 6.88 g/L tartaric acid  
Ph: 2.99  
No sugar added

