



RAVENTÓS i BLANC

De la Finca 2019

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.

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.

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 07 de Septiembre. Goblet-trained vines since 1964 and Espalier-trained vines since 2002.
- 25% Macabeu: Harvested after 28th of September. Espalier-trained vines since 1994.
- 15% Parellada: Harvested after 21th 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

