



RAVENTÓS i BLANC

Manuel Raventós Negra 2016

Manuel Raventós Negra, descendent of Josep Maria Raventós i Blanc

Manuel Raventós' personal selection of the best wines of the vintage.

Personal coupage

Manuel Raventós Negra, descendent de Josep Maria Raventós i Blanc is the personal selection Manuel Raventós makes of the best wines of the vintage. It is his personal coupage. A signature sparkling wine. For lovers of fresh wines with acidity, structure and volume, tense on the palate, with fine bubbles and aromas of toast and butter. A golden colour. A sparkling wine that, due to its exceptional character, is only bottled in the most exceptional vintages.

Winemaking

The six years of ageing in stacks give it a bright gold colour and a marvellous structure on the palate, as well as an enveloping silky texture with a long, bitter finish typical of wines from the Conca del Riu Anoia. In 2013 he reinvented blending, and after several years experimenting with the Sumoll variety, he added a percentage of this grape together with Xarel·lo. In this new vintage 2016, Manuel wanted to find more voluminous wines, returning to previous vintages, and returns with the Xarel·lo, together with the Macabeu. In 2013 he reinvented blending, and after several years experimenting with the Sumoll variety, he added a percentage of this grape together with Xarel·lo. In this new vintage 2015, Manuel wanted to find more voluminous wines, returning to previous vintages, and returns with the Xarel·lo, together with the Macabeu.

2016 harvest

A surprising vintage: the lowest rainfall since we have data (1950) and magnificent balances. The harvest was developed over a long, warm period with a zero rainfall until 13 September, when we had a refreshing rain of 13 L/m², with 90% of the estate already harvested. The varieties that are better adapted to drought were those with large grapes, such as Xarel·lo and Sumoll. During the agricultural year we had an extreme drought with a rainfall of 283.5 L/m² (average of the past 20 years is 521/m²) and the average temperature was 15.4 °C (average of the past 20 years was 15.2 °C).

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.



- 75%% Xarel·lo: Harvested the 5 of September. 3.000 kg/ha

- 25%% Macabeu: 5.350kg/ha harvested on September 24

Analytical data

Alcohol content: 12.51 % Vol.

Acidity: 7.6 g/L tartaric acid

Ph: 3.03

No sugar added

