RAVENTÓS i BLANC

Blanc de Blancs 2024

Blanc de Blancs is a sparkling wine marked by the typicity of its place of origin, the Vinya del Llac, a vineyard over 40 years' old, which allows us to obtain a structured, fresh and complex sparkling wine.

Three native white grape varieties

The Vinya del Llac is a vineyard that faces north. The clay soils release water slowly throughout the vegetative cycle and, deep beneath the surface, we find calcareous bedrock with incrusted pebbles, which limit the water reserve, giving the grapes in this flagship plot more structure. The influence of the lake in this symbolic vineyard moderates the climatic conditions, avoids heatwaves and favours long ripening. It is a Blanc de Blancs due to its three native white grape varieties: Macabeu, Xarel·lo and Parellada. The great novelty this year is the incorporation of the Malvasia de Sitges in the Blanc de Blancs blend. The Malvasia de Sitges is a variety that has almost disappeared and which we have recovered from our estate. With 1.5 Ha in our La Plana vineyard. Thus, in order to continue innovating with our sparkling wines, we decided to incorporate the Malvasia de Sitges to the Blanc de Blancs, a variety that is complicated in viticulture but a jewel in winemaking, since it has a very high natural acidity, thus, it acts as a natural acidifying, it also gives us volume, it has good ripening and is intensely and aromatically complex. We present a Blanc de Blancs with 5% Malvasia from Sitges, and the rest with the traditional native varieties; Macabeu, Xarel-lo and Parellada.

2024 harvest

Vintage of hope and recovery of life on the farm Rainfall during the cycle was 432mm (30-year average 515mm) and the average annual temperature was 16.5ºC due to high temperatures in autumn and winter (30-year average 15.2ºC). Extremely dry and warm autumn and winter. Very wet, hopeful and long spring. Typical mild summer with no major heat waves. Patient ripening and low yielding, balanced, healthy and complex grapes. Hopeful harvest for the recovery of our vines. Slow ripening and low production with very healthy grapes. Sumoll has been the queen variety, with a very good balance of alcohol content and acidity.

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.

- 50% Xarel·lo: Harvested after 18th of August. Goblet and Espalier-trained vines between 1974 and 1990.
- 35% Macabeu: Harvested after 15th of August. Goblet and Espalier-trained vines between 1982 and 2000.
- 10% Parellada: Harvested after 7th of September. Goblet-trained vines between 1969 and 1989.
- 5% Malvasia de Sitges: Harvested after 19th of August. Goblet-trained vines between 1969 and 1989.

Analytical data

Alcohol content: 12.50 % Vol.
Acidity: 5.5 g/L tartaric acid
Ph: 3.09
Extra Brut

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