



# RAVENTÓS i BLANC

## Name of the Wine

**Blanc de Blancs**

## Vintage

2019

## Description of vintage

**Splendid and fresh vintage. Extraordinarily healthy and tasty harvest. Wet autumn, cool spring with occasional rain and dry, warm summer.**

## Plots

**Llac, Plana**, Barbera, Viader, Prat and growers from Conca.

## Town

Sant Sadurní d'Anoia

## Region

**Conca del Riu Anoia**

## Country

Catalonia, Spain

## Soils

Clay topsoil from continental erosion with carbonated substrate of marine origin with a large amount of fossils

## Soil age

Surface from **Quaternary** period (>1 M years' old) and substrate from the **Miocene** period (16 M years' old)

## Soil Structure

Mostly clay-loam

## Water retention capacity

From 300 to 190 mm

## Topography

Flat, without any significant slopes

## Height above sea level

From 120 to 170 metres

## Climate

Pre-coastal Mediterranean

## Rainfall during vegetative cycle

556 mm (517,8 mm annually)

## Average temperature

15.1°C (15.2°C annual average)

## Noteworthy weather conditions

A wet Autumn, fresh Spring, and rainfall resulted in a long and complete vegetative cycle with no fungal pressure. The dry and warm summer provided good grape ripening.

## Varieties

40% Xarel·lo, 39% Macabeu, 15% Parellada, 6% Malvasia de Sitges

## Year of planting

Between 1969 and 2000

## Surface area

30.54 ha

## Planting density

3.500 vines per hectare

## Type of agriculture

**Organic and biodynamic**

## Manure

Cow and donkey compost with biodynamic preparations and green manure.

## Style of training

Goblet and double royat trellising

## Date of pruning

January and February on **descending moon**

## Number of shoots

25.000-30.000 shoots/hectare

## Green pruning

Removing suckers, adult leaves and excess growth

## Application P501

In budbreak and after harvest

## Application P500

Autumn and Spring to complement the Maria Thun preparation.

## Fungal treatments

Phytotherapy, 0,8 kg copper per hectare for mildew and sulfur for powdery mildew.

## Treatment for pests

Sexual confusion against *Lobesia botrana*

## Irrigation

No

## Noteworthy farming facts

**The vintage did not have too many difficulties in the agricultural work. The plant developed well and the grapes were harvested later than expected. A quiet vintage for the plant and the work.**

## Harvest dates

Xarel·lo 6.500 kg/ha from 02/09

Parellada 7.000 kg/ha from 19/09

Macabeu 9.000 kg/ha from 28/08

Malvasia de Sitges 4.000 kg/ha from 16/09

## Type of harvest

Handpicked using trailers of up to 2.500 kg

## Grape selection

Vineyard selection

## Press

Brought in using gravity. Pneumatic press at low pressure. Pressing of the varieties separately.

## Sulfiting

3.5 g/hL SO<sub>2</sub>

## Preventive measures against oxidation

Inert gases

## Cleaning the juice

Static debourbage at low temperatures

## Alcoholic fermentation

Stainless steel tanks. Each variety fermented separately in different tanks.

## Yeast

**Native to the vineyard**

## Malolactic Fermentation

No

## Type of ageing

In racks, on the lees for **18 months**

## Tirage sugar

Organically certified cane sugar

## Clarification

Bentonite (3 g/hL)

## Bottle turning

Giro-pallet

## Expedition liquor

Base wine of Blanc de Blancs 2020 with organic sugar.

## Type of cork

Agglomerate cork with natural cork disks

## Cork origin

Forests from across the peninsula

## Analysis

Alcohol volume 12.0 % vol

Total tartaric acids 6.2 g/L

pH 3.01

Volatile acidity 0.25 g/l expressed in acetic acid

Residual sugar 4.5 g/l **Extra Brut**

Total sulfur dioxide 65 mg/L

Pressure 5.7 bars



## Production

250.000 bottles of 75 cl