



RAVENTÓS i BLANC

Name of the Wine

De la Finca

Vintage

2022

Description of vintage

Extremely dry and warm vintage. Good occasional rains during bud break and three heat waves in spring. Low yields, healthy and concentrated wines.

Plots

Vinya dels Fòssils: Clot de les comes, Coll, Barbera alta, Cols and Mingo

Town

Sant Sadurní d'Anoia

Region

Conca del Riu Anoia

Country

Catalonia, Spain

Soils

Of marine origin. The sediments of marine origin are grey clays, sands with small fragments of fossils

Soil age

Myocene period (16 M years old)

Soil Structure

Mainly clay-loam and some areas with sand

Water retention capacity

From 210 to 230 mm

Topography

Flat, without any significant slopes

Orientation

East, North-east and Sud-east

Microclimate

Dry and airy. Morning sun and afternoon wind

Height above sea level

From 170 to 197 metres

Climate

Pre-costal Mediterranean

Rainfall during vegetative cycle

366 mm (517.8 mm annually)

Average temperature

15.8°C (15.2°C annual average)

Noteworthy weather conditions

Add warm and extremely dry after a very dry 2021. Autumn was wet with 127mm of rain. A dry and mild winter. Cold start to spring with a frost on April 6. Spotty rainfall in spring. Late spring and summer there are 3 heat waves and a strong drought.

Varieties

60% Xarel·lo, 30% Macabeu, 10% Parellada

Year of planting

Between 1965 and 2002

Surface area

11.3 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

Waning moon from February 4th to February 7th.

Number of buds

25,000 - 35,000 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, 0,4 kg copper per hectare for mildew and sulfur for powdery mildew

Treatment for pests

Sexual confusion against *Lobesia botrana*

Irrigation

No

Noteworthy farming facts

Second year of drought and very warm. A frost at the beginning of April that burned some shoots in the lower areas of the estate. Three waves of heat that added to the drought caused a loss of 20% production, concentrated and healthy wines.

Harvest dates

Xarel·lo 5,000 kg/ha from 24/08

Macabeu 3,500 kg/ha from 16/08

Parellada 4,500 kg/ha from 02/09

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. All varieties pressed separately

Sulfiting

3.5 g/hL SO2

Preventive measures against oxidations

Inert gases

Settling of juice

Debourbage at low temperatures

Alcoholic fermentation

Stainless steel and cement tanks

Yeast

Native to the vineyard

Fermentation Temperature

17 to 21°C

Days of Fermentation

9 to 15 days depending of each parcel

Malolactic Fermentation

No

Type of ageing

In racks, on the lees for 30 months

Tirage sugar

Organically certified cane sugar

Clarification

Bentonite (3 g/hL)

Bottle turning

Desk

Expedition liquor

No dosage

Disgorging date

Stated on the back label

Type of cork

Agglomerate cork with natural cork disks

Cork origin

Forests from across the peninsula

Analysis

Alcohol volume 12.35% vol

Total tartaric acids 6.1 g/L

pH 3.05

Volatile acidity 0.27 g/l expressed in acetic

Residual sugar 0.8 g/l Brut Nature

Total sulphur 50 mg/L

Pressure 5.7 bars



Production

55,000 bottles 75 cl

1,000 magnum bottles