



RAVENTÓS i BLANC

Name of the Wine

Textures de Pedra

Vintage

2018

Description of vintage

Rainy, very humid with temperatures temperate during the year. Summer with extreme maximum temperatures.

Plot

Vinya Més Alta

Town

Sant Sadurní d'Anoia

Region

Conca del Riu Anoia

Country

Catalonia, Spain

Soils

Soils of marine origin, with a large presence of calcareous pebbles eroded from the Catalan mountain range that existed 120M years ago (at shallow depths we find the soil of marine origin).

Soil age

Pliocene period (2-5 M years old) on myocenic soils.

Soil Structure

Calcareous soil with silty-sandy texture with a high rock content.

Water retention capacity

From 120 to 150 mm

Topography

Flat, without any significant slopes

Orientation

North-East

Microclimate

Dry and warm.

Height above sea level

From 199 to 205 metres

Climate

Pre-costal Mediterranean

Rainfall during vegetative cycle

654.9 mm (517.8 mm annually) Average

temperature

15.2°C (15.2°C annual average)

Noteworthy weather conditions

Rainy spring with strong mildew pressure.

Dry, hot summer: temperatures of 40°.

Fresh and humid harvest.

Varieties

50% Xarel·lo Vermell, 25% Sumoll,

25% Bastard Negre

Year of planting

Between 1965 and 2002

Surface Area

9.73 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

10 and 11 January on descending moon

Number of shoots

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, 3.29 kg copper per hectare for mildew and sulfur for powdery mildew

Treatment for pests

Sexual confusion against *Lobesia botrana*

Irrigation

No

Noteworthy farming facts

Losses of 5-10% of production due to Mildew. Important pruning work in and phytotherapy treatments. Long cycle.

Harvest dates

Sumoll 4,500 kg/ha from 25/08

Bastard Negre 3,200 kg/ha from 05/09

Xarel·lo Vermell 7,500 kg/ha from 03/09

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

Cleaning the juice

Static debourbage at low temperatures

Alcoholic fermentation

Cemented tank. Aged for nine months.

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 42 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 12.61% vol

Total tartaric acids 6.80 g/L

pH 3.21

Volatile acidity 0.28 g/l expressed in acetic acid

Residual sugar 0.80 g/l Brut Nature

Total sulphur 70 mg/L

Pressure 6.0 bars



Production

10,500 bottles 75 cl

717 magnum bottles