



RAVENTÓS i BLANC

Name of the Wine

Manuel Raventós Negra

Vintage

2016

Description of vintage

Extremely dry and temperate

Plots

Vinya del Llac

Town

Sant Sadurní d'Anoia

Region

Conca del Riu Anoia

Country

Catalonia, Spain

Soils

Several types of soils on a carbonate 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

Clayey - Calcareous

Water retention capacity

From 180 to 210 mm

Topography

North-Northeast

Height above sea level

From 140 to 150 metres

Climate

Pre - costal Mediterranean

Rainfall during vegetative cycle

283 mm (521 mm annually)

Average temperature

15.4°C (15.2°C annual average)

Noteworthy weather conditions

The lowest rainfall on record (since 1960).

Rain on the 22nd July helped the grapes to finish ripening

Varieties

75% Xarel·lo, 25% Macabeu

Year of planting

Between 1969 and 1994

Surface area

3.8 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

Bush vines

Date of pruning

January and February on descending moon

Number of shoots

30,000 - 35,000 shoots/hectare

Green pruning

Removing suckers, adult leaves and excess growth

Application P501

In budbreak

Application P500

Autumn complement the Maria Thun preparation

Fungal treatments

Phytotherapy, 0, 97 kg copper per hectare for mildew and sulfur for powdery mildew

Treatment for pests

Sexual confusion against *Lobesia botrana*

Irrigation

No

Noteworthy farming facts

Hydric stress, low vigour, small grapes with good acid concentration.

Harvest dates

Xarel·lo 3,000 kg/ha from 5 of September

Macabeu 5,300 kg/ha from 24 of August

Type of harvest

Handpicked using trailers of up to 2,500 kg

Grape selection

Vineyard selection

Press

Entry by gravity. Low pressure pneumatic press

Sulfiting

3.5 g/hL SO₂

Preventive measures against oxidations

Inert gases

Cleaning the juice

Static debourbage at low temperatures

Alcoholic fermentation

Stainless steel tanks. Each plot fermented separately in different tanks

Yeast

Native to the vineyard

Aging

9 months on lees in stainless steel tank

Type of ageing

Minimum of 70 months on the lees

Tirage sugar

Organically certified cane sugar

Clarification

Bentonite (3 g/hL)

Bottle turning

Desk

Expedition liquor

Without addition. **Brut Nature**

Type of cork

Agglomerate cork with natural cork disks

Cork origin

Forests from across the peninsula

Analysis

Alcohol volume 12.5% vol

Total tartaric acids 7,6 g/L

pH 3,02

Volatile acidity 0.21 g/l expressed in acetic acid

Residual sugar 1,6 g/l

Total sulfur dioxide 62 mg/L

Pressure 5.5 bars



Production

2,398 bottles of 75 cl.

498 magnum bottles