



RAVENTÓS i BLANC

Name of the Wine

Textures de Pedra

Vintage

2021

Description of vintage

Extremely dry and temperate vintage. We started the cycle with soils full of water, which favored the good development of the plant. Classic and exceptional harvest.

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

326 mm (517.8 mm annually) Average

Temperature

15.4°C (15.2°C annual average)

Noteworthy weather conditions

2020 was very wet. In autumn we had little rainfall. Winter was warm and dry. Cool spring with no frost or fungal pressure. Heat wave at the beginning of the summer that advances the harvest. Rains during harvest cooled the grapes.

Varieties

60% Xarel·lo Vermell, 40% Sumoll,

Year of planting

2002

Surface Area

2.34 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

February 4 to 7 with 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, 0.3 kg copper per hectare for mildew and sulfur for powdery mildew

Treatment for pests

Sexual confusion against *Lobesia botrana*

Irrigation

No

Noteworthy farming facts

Balanced development of the plant, without fungal pressure. Low production, healthy harvest with good balance. The summer heat wave advanced the harvest.

Harvest dates

Xarel·lo Vermell 7,600 kg/ha as of 02/09

Sumoll 5,600 kg/ha on 30/08

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 22°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 12.5% vol

Total tartaric acids 5.7 g/L

pH 3.12

Volatile acidity 0.29 g/l expressed in acetic acid

Residual sugar 0.80 g/l Brut Nature

Total sulphur 65 mg/L

Pressure 5.8 bars



Production

12,888 bottles 75 cl