



# RAVENTÓS i BLANC

## Name of the wine

**De Nit**

## 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

Western Serral, La Plana, La Barbera, El Viader, El 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 year's old) and substrate from the Miocene period (16 M years' old)

## Soil Structure

Mainly 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 - 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

50% Xarel·lo, 30% Macabeu, 15% Parellada, 5% Monastrell

## Year of planting

Between 1969 and 2000

## Surface area

45 ha

## Planting density

3.500 vines per hectare

## Type of agriculture

Organic and biodynamic

## Manure

Cow and horse 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, 0.4 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 17/08

Macabeu 7,500 kg/ha from 11/08

Parellada 4,500 kg/ha from 02/09

Monastrell 1,900 kg/ha from 01/09

## Type of harvest

Hand picked using trailers of up to 2.500 kg

## Grape selection

Vineyard selection

## Press

Brought in using gravity. Pneumatic press at low pressure. Macabeu and Parellada pressed separately. Monastrell and Xarel·lo pressed together.

## Sulfiting

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

## Preventive measures against oxidations

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 De Nit 2023 with organic sugar

## Type of cork

Agglomerate cork with natural cork disks

## Cork origin

Forests from across the peninsula

## Analysis

Alcohol volume 12.09% vol

Total tartaric acids 5.9 g/L

pH 3.01

Volatile acidity 0.23 g/l expressed in acetic acid

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

Total sulfur dioxide 69 mg/L

Pressure 5.7 bars



## Production

225,000 bottles 75 cl

6,000 bottles 37.5 cl

3,000 bottles magnums

150 bottles jeroboams