



RAVENTÓS i BLANC

Name of the Wine

Manuel Raventós Negra

Vintage

2017

Description of vintage

Of high contrasts. Humid until sprout but extreme drought until the end of cycle.

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Plots

Vinya del Llac

Town

Sant Sadurní d'Anoia

Region

Conca del Riu Anoia

Country

Catalonia, Spain

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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

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Climate

Pre - costal Mediterranean

Rainfall during vegetative cycle

448 mm (521 mm annually)

Average temperature

15.5°C (15.2°C annual average)

Noteworthy weather conditions

It rained until April. The frost in April 21st led to a 5% loss of sprouts. The drought lasted until the grape harvest.

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Varieties

70% Xarel·lo and 30% 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

Waning moon on January 12th and 13th

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

Treatment for pests

Sexual confusion against *Lobesia botrana*

Irrigation

No

Noteworthy farming facts

Seed vigour recovery. Advanced of grape harvest' date, low production but well balanced sugar / acidity

Harvest dates

Xarel·lo 3,500 kg/ha from 25/08

Macabeu 5,300 kg/ha from 14/08

Type of harvest

Handpicked using trailers of up to 2,500 kg

Grape selection

Vineyard selection

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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 cement 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

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Analysis

Alcohol volume 12.5% vol

Total tartaric acids 6.3 g/L

pH 3.08

Volatile acidity 0.25 g/l expressed in acetic acid

Residual sugar 1,6 g/l

Total sulfur dioxide 70 mg/L

Pressure 5.8 bars

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Production

2,125 bottles of 75 cl.

158 magnum bottles