



# RAVENTÓS i BLANC

## Name of the wine

De Nit

## Vintage

2019

## Description of vintage

Splendid and fresh vintage. Extraordinarily healthy and tasty harvest. Wet autumn, cool spring with occasional rain and dry, warm summer.

## 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

556 mm (517,8 mm annually)

## Average temperature

15,1°C (15.2°C annual average)

## Noteworthy weather conditions

A wet Autumn, fresh Spring, and rainfall resulted in a long and complete vegetative cycle with no fungal pressure. The dry and warm summer provided good grape ripening.

## Varieties

40% Xarel·lo, 39% Macabeu, 15% Parellada, 6% Monastrell

## Year of planting

Between 1969 and 2000

## Surface area

25.57 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

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, 0,8 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

Xarel·lo 6.500 kg/ha from 02/09  
Parellada 7.000 kg/ha from 19/09  
Macabeu 9.000 kg/ha from 28/08  
Monastrell 3.500 at 19/09

## 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 2020 with organic sugar

## Type of cork

Agglomerate cork with natural cork disks

## Cork origin

Forests from across the peninsula

## Analysis

Alcohol volume 12.0% vol

Total tartaric acids 6.4 g/L

pH 3.05

Volatile acidity 0.25g/l expressed in acetic acid

Residual sugar >4.0 g/l **Extra Brut**

Total sulfur dioxide 65 mg/L

Pressure 5.8 bars



## Production

250.000 bottles 75 cl

11.000 bottles 37,5 cl

5.000 bottles magnums

300 bottles jeroboams