



RAVENTÓS i BLANC

Name of the Wine

Blanc de Blancs

Vintage

2022

Description of vintage

Extremely dry and warm year. Good occasional rains during bud break and three heat waves in spring. Low yields, healthy and concentrated wines.

Plots

Llac, Plana, Barbera, Viader, 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 years' old) and substrate from the **Miocene** period (16 M years' old)

Soil Structure

Mostly 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-coastal Mediterranean

Rainfall during vegetative cycle

366 mm (517.8 mm annually)

Average temperature

15.8°C (15.2°C annual average)

Noteworthy weather conditions

An extremely dry and warm vintage after a very dry 2021. Autumn was wet with 127 mm of rain. A dry and mild winter. Cold start of spring with a frost on April 6. Spotty rains in spring. Late spring and summer there are 3 heat waves and a strong drought.

Varieties

50% Xarel·lo, 30% Macabeu, 15% Parellada, 5% Malvasia de Sitges

Year of planting

Between 1969 and 2000

Surface area

49 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, 0.4 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

Malvasia de Sitges 3,700 kg/ha from 05/09

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. Pressing of the varieties separately.

Sulfiting

3.5 g/hL SO₂

Preventive measures against oxidation

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 Blanc de Blancs 2023 with organic sugar.

Type of cork

Agglomerate cork with natural cork disks

Cork origin

Forests from across the peninsula

Analysis

Alcohol volume 12.18 % vol

Total tartaric acids 5.9 g/L

pH 3.02

Volatile acidity 0.22 g/l expressed in acetic acid

Residual sugar 4.1 g/l **Extra Brut**

Total sulfur dioxide 62 mg/L

Pressure 5.8 bars



Production

210,000 bottles of 75 cl