



RAVENTÓS i BLANC

TEXTURES DE PEDRA 2013

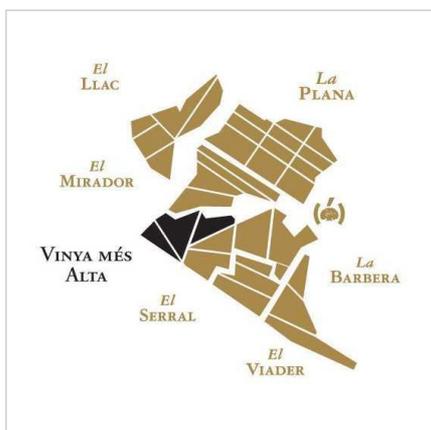
The exploration of 3 local red varieties: **Xarel-lo Vermell, Bastard Negre and Sumoll**. **Textures de Pedra** is the highest expression of the Mediterranean varieties, the Penedès climate, the stony soils of Conca del Riu Anoia and the result of a long aging on the lees, a “**Blanc de Negres**” which is concentrated on the palate and has great potential for aging.

SOILS

The soils on the estate are calcareous and date back to the oldest period of the Penedès depression some 16 million years ago. **The first layer** comprises roots of up to 1 meter that live in the clay along with nutrients, organic matter and water. **Second layer**, from 1 meter down. This is where the plant meets the compact clays known locally as *galera*. Calcareous base rock encrusted with marine fossils.

SELECTION OF PLOTS

Xarel-lo and **Bastard Negre** from **Vinya Més Alta**, located at the top of the Serral hill, the highest plot on our estate. An unusual stony soiled vineyard from alluvial origin (2-5 M years ago) with excellent drainage above calcareous substrate of marine origin (16 M years ago). **Sumoll** and **Parellada** in a high altitude, **mixed vineyard in the West of the Conca del riu Anoia**.



HARVEST 2013

The 2013 vintage was very special, a demanding, very fresh vintage, with a great ageing potential and a long cycle, reminiscent of those from 30 years ago, when we harvested the Macabeus after the Sant Sadurní fairs and the Xarel.lós in late September. The fall was damp followed by a cool, dry winter with some sporadic rainfalls. Spring started out cool and damp, with rains in March and May. A cool, dry end to the spring followed by a meteorological short summer. Produced a slow vegetative development. We started the harvest on 19th of August. There were no heat waves during the months of August and September and summer temperatures were moderate, all of which contributed to a slow and good maturation of the different varieties of grape. During the agricultural year which had a high rainfall of 605 L/m² (the average rainfall of the last twenty years was 548L/m²) and an average temperature of 14.7 °C, without any extreme temperatures (the average temperature of the last twenty years was 15.1 °C).

VITICULTURE

Biodynamic viticulture. A vineyard with spontaneous vegetation coverage which affords biodiversity, fertility and gives the soil a lot of life. We add manure from our animals, composted in the winter. We perform a short goblet pruning in descending moon.

Use of plants and herbal infusions to minimize the use of copper and sulphur. Control of *Lobesia Botrana* by means of sexual confusion. Testing of fruit and maturation controls before the harvest. Manual harvest.

WINEMAKING

The grapes enter the winery by gravity. At each stage, the atmosphere is controlled by dry ice. Slow pressing at low pressures. Sumoll and Bastard Negra whole bunch pressed. Static sedimentation at low temperatures. First fermentation in stainless steel tanks at a controlled temperature. Assemblage and second fermentation in the bottle with a **minimum ageing period of 42 months in a horizontal position**. No “**liqueur d’expédition**” added. Disgorging date stated on the back label.

30 % Xarel-lo harvested after 18 of September.

Espalier-trained vines in 2002.

25 % Xarel-lo Vermell harvested after 19 of September.

Espalier-trained vines in 2002.

25 % Sumoll harvested after 17 of October.

Goblet-trained vines planted in 1957.

15 % Bastard Negre harvested after 25 of September.

Goblet-trained vines planted in 1974.

5 % Parellada harvested after 17 of October.

Goblet-trained vines planted in 1957.

ANALYTICAL DATA

Alcohol content: 12,2 % Vol.

Acidity: 6,88 g/L tartaric acid

PH: 2,96

No sugar added

