

MAS DEL SERRAL

pepe raventós

Producer

Pepe Raventós

Enologist

Joan Munné, Pepe Raventós

Winegrower

Lluís Méndez, Pepe Raventós

Director

Susana Portabella

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Name of the wine

Mas del Serral

Vintage

2007

Description of the vintage

Extremely dry and temperate

Plot

Clos del Serral

Municipality

Sant Sadurní d'Anoia

Region

Conca del Riu Anoia

Country

Catalunya, Spain

Soils

Miocene, carbonated, with fossils of marine origin

Age of the soils

16 million years

Topography

Slope of 7,8%

Orientation

North / Northwest

Micro-climate

Cool and moist

Height above sea level

170-185 m

Variety

Xarel-lo and Bastard Negre in co-plantation

Year of planting

1954

CLOS DEL SERRAL
SINGLE VINEYARD

Surface area

1.92 ha

Planting density

3.500 vines per hectare

Vintage description

A relatively warm winter, rain in spring and a mild summer led to powerful fruiting of the vines. The scarcity of water in the summer caused hydric stress which advanced the cycle by a week compared to other years. Finally, the rains of early August helped the plants to continue ripening calmly until the harvest. With an average temperature of 14.5°C, the year was characterized by a very low rainfall of 365 mm, causing a reduction in yield of 15%, lower than the average of the Clos del Serral. Vintage was extremely dry, warm and optimal for long aging.

Style of pruning

Goblet with support of 220cm

Number of buds

25.000 – 35.000 buds/hectare

Green pruning

Remove suckers and tying the branches upright

Irrigation

No

Type of agriculture

Biodynamic

Growing method

Manually and with Hispanic Breton horse. Free of machinery

Date of harvest

September 12th, 2007

Hectare production

3.242 kg/has

Type of harvest

Hand-picked harvest using 15 kilo baskets

MARITIME SOILS
100 MONTHS ON THE LEES

Grape selection

Manual selection, grape by grape in the Mas del Serral garage

Pressing

Whole bunch. Pneumatic press at low pressure

Alcoholic fermentation

Stainless tank / cement

Yeasts

Indigenous to the vineyard

Fermentation temperature

17 to 21°C

Days of fermentation

13 days

Ageing in tank

9 months

Bottling date

13 June 2008

Type of ageing

Horizontal on the lees; 100 months

Riddling

In pupitre bottle holders for 15 days

Date of disgorgement

Type of cork

Agglomerate cork with natural cork disks

Origin of cork

Mediterranean forest in La Bisbal d'Empordà, Girona

Producer

Francisco Sagrera

Analysis

Alcoholic content 12,2% vol

Total tartaric acidity 6.43 g/l

pH 2.97

Volatile acid 0,18 g/l expressed as acetic

Residual sugars 1.3g/l

Pressure 5,8 bares

Disgorging without addition of SO₂

Production

2007

2.735 bottles 75cl

400 magnum bottles 150cl

ANIMAL AND MAN
GRAPE BY GRAPE