

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

2009

Description of the vintage

Fresh with extreme temperatures during the summer

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

The 2009 cycle began with a rainy autumn and winter. Lots of rain during the months of March and April. The dry spring favored a slow and healthy vegetative growth. In the month of July, 41 liters rained down, helping the plant at this critical moment and slowing maturation. A dry and hot August provoked a fast, healthy and quality harvest.

The cycle 10 days longer than usual was ideal to promote optimal maturation with great natural acidity. Add with an average temperature of 14.4° C (average annual of 15.3° C) and pluviometry of 526 mm (annual average of 520 mm).

Style of pruning

Goblet with support of 220 cm

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 7th, 2009

Hectare production

1.839 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

15 days

Ageing in tank

17 months

Bottling date

September 30th, 2010

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 12,5% vol

Total tartaric acidity 6.88 g/l

pH 3.02

Volatiles acid 0,26 g/l expressed as acetic

Residual sugars 1.5 g/l

Pressure 5,8 bares

Disgorging without addition of SO₂

Production

2009

849 magnum bottles 150 cl

ANIMAL AND MAN
GRAPE BY GRAPE