

MAS DEL SERRAL

pepe raventós

Producer

Pepe Raventós

Enologist

Joan Munné, Pepe Raventós

Winegrower

Lluís Méndez, Pepe Raventós

Director

Susana Portabella

susana.portabella@masdelserral.com

Name of the wine

Mas del Serral

Vintage

2010

Description of the vintage

Very fresh and humid.

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

Surface area

1.92 ha

Planting density

3.500 vines per hectare

CLOS DEL SERRAL
SINGLE VINEYARD

Vintage description

High rainfall and a cool vintage.

Very good vintage structured and acid wines. A cool and extreme

year, with a snowfall on March 9

that we will not forget. The season

began with a very rainy October

and a cool autumn that allowed us

to keep the leaves for a long time.

As a result, the vines were able to

load their reserves well. The winter

was long and cold. We started

pruning on December 10. The

spring was cool and rainy, and it

was not until August that the heat

arrived. On August 12, 30 liters of

rain fell, which helped to replenish

the soil's water reserves. We began

the harvest on August 18 and,

fortunately, we had a month without

rain so that practically all the grapes

could be brought in. During the crop

year (October 2009 to October

2010) we harvested 700 L of water

and the average temperature was

14.4 °C (57 °F). Excellent vintage

with great potential for aging.

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 22th, 2010

Hectare production

2.453 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

11 months

Bottling date

August 31th, 2011

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 6.4 g/l

pH 3.07

Volatile acid 0,28 g/l expressed

as acetic

Residual sugars 1.5 g/l

Pressure 5,3 bares

Disgorging without addition of SO₂

Production

2010

2047 bottles 75cl

494 magnum bottles 150 cl

ANIMAL AND MAN
GRAPE BY GRAPE