

# 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**

2011

**Description of the vintage**

Temperate and medium precipitation

---

**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

---

CLOS DEL SERRAL  
SINGLE VINEYARD

---

**Planting density**

3.500 vines per hectare

---

**Vintage description**

The vintage rainfall of 491 L/m<sup>2</sup> was well distributed during the growing season and the average temperature was 15 °C, the same as the average of the last ten years. The harvest was of high quality and healthy, and the choice of the ripening date was very important in order to achieve a good balance and avoid heat stress.

The mild winter advanced the cycle. The spring was rainy and gave us a good water reserve for good plant development. The dry summer with some occasional rain and extremely warm temperatures for our area led to quick ripening and a healthy harvest.

---

**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 2nd, 2011

**Hectare production**

3.218 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**

17 days

**Ageing in tank**

9 months

---

**Bottling date**

June 14 th 2012

**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 *6.2 g/l*

pH *3.05*

Volatiles acid *0.23 g/l expressed as acetic*

Residual sugars *1.5 g/l*

Pressure *5.3 bares*

Disgorging without addition of SO<sub>2</sub>

---

**Production**

2011

2185 bottles 75 cl

180 magnum bottles 150 cl

---

ANIMAL AND MAN  
GRAPE BY GRAPE