

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

2013

Description of the vintage

Excellent vintage. 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

1.71 ha

CLOS DEL SERRAL
SINGLE VINEYARD

Planting density

3,500 vines per hectare

Vintage description

A demanding, fresh vintage with great ageing potential.

A cycle reminiscent of those of 30 years ago. A wet autumn and a cool, dry winter with some sporadic rains. A very cool and wet early spring with rains in March and May.

A cool and dry late spring and a short meteorological summer resulted in slow vegetative development.

August and September had no heat stress with moderate summer temperatures. During the crop year we had a low rainfall of 605 L/m² and the average temperature was 14.7 °C.

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

16th September of 2013

Hectare production

2,297 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

12 months

Bottling date

9th October of 2014

Type of ageing

Horizontal on the lees; 100 months

Riddling

In pupitre bottle holders for 15 days

Date of disgorgement

Indicated on the back label

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 *7.1 g/L*

pH *2.91*

Volatile acid *0.26 g/l expressed as acetic*

Residual sugars *1.1 g/l*

Pressure *5.2 bar*

Disgorging without addition of SO₂

Production

2013

2,425 bottles 75 cl

400 magnum bottles 150 cl

ANIMAL AND MAN
GRAPE BY GRAPE