

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

2014

Description of the vintage

Mediterranean, lightly dry and warm, with a long cycle.

Rainfall

542L/m²

Average temperature

15.3 °C

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

170-180 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

The vintage started with a warm autumn and winter, with the usual rainfall for this period. Bud break was early on March 25. Spring was as usual, with occasional rains that helped the vines to develop. On May 29, the vineyard was in full bloom. The dry and cool summer extended the cycle, resulting in good and long ripening. After harvest it rained 90 mm.

Growing method

Animal traction

Fertilized

Composed of beef and horse

Soil Structure

Spontaneous cover, shoeing and barebacking

Style of pruning

Goblet with support of 220 cm

Number of shoots

25,000 – 30,000 shoots/hectare

Sprouting date

March 25th – advanced

Green pruning

Remove suckers and tying the branches upright

Bloom date

May 29th – usual

Veraison date

August 5th - late

Type of agriculture

Biodynamic

Fungal treatments

Phytotherapy, 2.05 kg copper/ha for Mildew and sulfur for powdery mildew

Treatment for pests

Sexual confusion against *Lobesia botrana*

Date of harvest

5th September of 2014

Hectare production

2,141 kg/ha

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

Cement tank

Yeasts

Indigenous to the vineyard

Fermentation temperature

17 to 22 °C

Days of fermentation

17 days

Ageing in tank

12 months

Bottling date

22th september of 2015

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

Expedition liquor

No dosage. Brut nature

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 12.08% vol

Total tartaric acidity 6.5 g/l

pH 3.02

Volatile acid 0.18 g/l expressed as acetic

Residual sugars 0.8 g/l

Total sulfites. 50 mg/L

Pressure 5.2 bar

Production

2014

2,150 bottles 75 cl

400 bottles magnums 150 cl

ANIMAL AND MAN
GRAPE BY GRAPE