

# MAS DEL SERRAL

pepe raventós

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**Producer**

Pepe Raventós

**Enologist**

Joan Munné, Pepe Raventós

**Winegrower**

Lluís Méndez, Pepe Raventós

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**Director**

Susana Portabella

susana.portabella@masdelserral.com

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**Name of the wine**

Mas del Serral

**Vintage**

2013

**Description of the vintage**

Excellent vintage. Fresh and humid.

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**Plot**

Clos Petit

**Municipality**

Sant Sadurní d'Anoia

**Region**

Conca del Riu Anoia

**Country**

Catalunya, Spain

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**Soils**

Miocene, carbonated, with fossils of marine origin

**Age of the soils**

16 million years

**Topography**

Slope of 7.8%

**Orientation**

North

**Micro-climate**

Cool and moist

**Height above sea level**

176 -185 m

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**Variety**

75% Xarel·lo and 25% Sumoll

**Year of planting**

Xarel·lo 1954 and Sumoll 2009

**Surface area**

0.21 ha Xarel·lo and 0.10 ha Sumoll

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CLOS PETIT  
SINGLE VINEYARD

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**Planting density**

3,500 vines per hectare of Xarel·lo

5,000 vines per hectare of Sumoll

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**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/m<sup>2</sup>

and the average temperature was

14.7 °C.

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**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

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**Date of harvest**

16th September of 2013

**Hectare production**

2,531 kg/has

**Type of harvest**

Hand-picked harvest using

15 kilo baskets

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MARITIME SOILS  
100 MONTHS ON THE LEES

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**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 21 °C

**Days of fermentation**

15 days

**Ageing in tank**

12 months

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**Bottling date**

10th 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

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**Type of cork**

Agglomerate cork with natural cork disks

**Origin of cork**

Mediterranean forest in La Bisbal d'Empordà, Girona

**Producer**

Francisco Sagrera

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**Analysis**

Alcoholic content 12.5% vol

Total tartaric acidity 7.4 g/L

pH 2.90

Volatile acid 0.33 g/l expressed as acetic

Residual sugars 0.8 g/l

Pressure 5.4 bar

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

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**Production**

2013

496 bottles 75 cl

50 magnum bottles 150 cl

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ANIMAL AND MAN  
GRAPE BY GRAPE

