

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

2012

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

After a very hot and dry
summer 2011, autumn and winter
brought strong weather contrasts.

The months from October to

December were warm. In mid-

December the cold arrived,

and the leaves began to fall,

with low rainfall and very cold,

allowing the plant to have a good

and long winter rest. Sprouting

began at the end of March. August

began with high temperatures

and a low water vegetative cycle.

Temperatures were mild (15.2°C)

with distinct extremes, winter

minimums of -5.5°C and August

maximums of 35°C. Rainfall was

540 mm. The harvest was not very

productive, healthy with good

balance and good concentration

in the wines.

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 1st, 2012

Hectare production

2.070 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

9 months

Bottling date

June 20th, 2013

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 2.99

Volatile acid 0.26 g/l expressed
as acetic

Residual sugars 1.7 g/l

Pressure 5.5 bar

Disgorging without addition of SO₂

Production

2012

2,372 bottles 75 cl

180 magnum bottles 150 cl

ANIMAL AND MAN
GRAPE BY GRAPE