

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

2015

Description of the vintage

Mediterranean of contrasts

Rainfall

431L/m²

Average temperature

15.5 °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

A very wet autumn. A cold, dry winter, with heavy snowfall on January 4.

The beginning of spring was marked by frosts, which caused late budding.

Spring and summer were very dry, with three heat waves from May to early August that accelerated the vegetative cycle.

Flowering, on May 29, was good. The rains on June 15 and 16 helped the grapes reach veraison in good condition.

Once August arrived, during the ripening period, we had mild temperatures.

Growing method

Animal traction

Fertilized

Composed of beef and horse

Soil Structure

Spontaneous cover, shoeing and barebacking

Style of pruning

Gobelete with support of 220 cm

Number of shoots

25,000 – 30,000 shoots/hectare

Sprouting date

April 1st - late

Green pruning

Remove twins and make soldiers

Bloom date

May 29th - usual

Veraison date

August 4th - advance

Type of agriculture

Biodynamic

Fungal treatments

Phytotherapy, 1.05 kg copper/ha for mildew and sulfur for powdery mildew

Treatment for pests

Sexual confusion against

Lobesia botrana

Date of harvest

August 26th, 2015

Hectare production

2.350 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 21 °C

Days of fermentation

16 days

Ageing in tank

9 months

Bottling date

June 18th, 2016

Type of ageing

Aged on lees; 116 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 12.30% vol

Total tartaric acidity 5.6 g/l

pH 3.12

Volatile acid 0.28 g/l expressed as acetic acid

Residual sugars 0.8 g/l

Total sulfites. 50 mg/L

Pressure 5.3 bar

Production

2015

1,995 bottles 75 cl

400 bottles magnums 150 cl

ANIMAL AND MAN
GRAPE BY GRAPE