

# 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

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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/m<sup>2</sup>

## Average temperature

15.3 °C

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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 12.5%

## Orientation

North/Northwest

## Micro-climate

Cool and moist

## Height above sea level

180 -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

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.

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## 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 27th – advanced

## Green pruning

Remove suckers and tying the branches upright

## Bloom date

June 1st – usual

## Veraison date

August 7th - 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

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## Date of harvest

7th September of 2014

## Hectare production

2,450 kg/ha

## 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

18 days

## Ageing in tank

12 months

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## Bottling date

September 22, 2015

## Type of ageing

126 months on lees

## Riddling

In pupitre bottle holders for 15 days

## Date of disgorgement

Indicated on the back label

## Expedition liquor

No dosage. Brut nature

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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 12.00 % vol

Total tartaric acidity 6.5 g/L

pH 3.01

Volatile acid 0.21 g/l expressed as acetic

Residual sugars 1.5g/l

Pressure 5.4 bar

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

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## Production

2014

490 bottles 75 cl

50 bottles magnums 150 cl

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ANIMAL AND MAN  
GRAPE BY GRAPE

