



RAVENTÓS i BLANC

Textures de Pedra 2014

This is the combination of three local black grape varieties: Xarel·lo vermell, Bastard Negre and Sumoll. Textures de Pedra is a vin gris concentrated on the palate and with a great potential for ageing.

Stony soils

Maximum expression of the Mediterranean varieties, the Penedès climate and a stony soil, and the result of long ageing on the lees. Textures de Pedra is named after its vineyard of origin, the Vinya Més Alta, situated at the top of the Turó del Serral, the highest point on our estate, where the soils are stony. The geology of these plots means that the vines' roots have to reach down to deeper layers in order to find water (the soil is fresher), and this produces grapes that favour the creation of more concentrated wines, with more structure.

Bastard negre

Bastard negre is a native variety recently discovered on our estate. Up to summer 2015, it was identified as Monestrell. However, when we carried out DNA tests, it was confirmed that this was a far rarer local grape variety that was no longer used: Bastard negre. This variety tastes rustic and has high acidity levels, and is well adapted to our area. It gives Textures de Pedra strength and potency, as well as density and texture on the palate, reinforcing the golden note and giving it volume and tension.

2014 harvest

The 2014 vintage began with a very warm fall that extended the period of energy reserves of the vine. Rainfall meant that the water capacity of the soil was complete. The winter was dry and very warm, causing the vines to bud early. Spring, with vegetative development, was warm and very dry. A vegetative cycle with little water produced a greater concentration in the grapes and a drop in production. Sporadic rainfall in July and at the beginning of August favored a good ripening of the grapes. The harvest was not particularly productive but of good quality with a high acidity for our wines. During the agricultural year we had a very low rainfall of 421L/m² and warm temperatures with an average of 15.8 °C.

Winegrowing

Biodynamic viticulture. Vineyards with spontaneous plant cover, which fosters biodiversity, fertility and life in the soil. We apply manure that comes from our animals and is composted during the winter. We adopt the gobelet short pruning system. Plant infusions are used as phytotherapy to minimise the use of copper and sulphur. The European grapevine moth (*Lobesia botrana*) is controlled by sexual confusion. Control of berries and ripening before the harvest. Manual harvest.

Winemaking

Gravity-led grape reception system at the winery. At each stage, the atmosphere is controlled with dry ice. Slow, low-pressure pressing. Static settling at low temperatures. First fermentation in stainless steel vats at a controlled temperature, separating varieties and soil types, blending, second fermentation in the bottle and minimum ageing of 18 months with the lees in the bottles. We do not add expedition liquor. The disgorging date is indicated on the back label.



- 30% Xarel·lo: Harvested after 9 of September. Espalier-trained vines in 2002.
- 25% Xarel·lo vermell: Harvested after 9 of September. Espalier-trained vines in 2002.
- 25% Sumoll: Harvested after 3 of October. Goblet-trained vines planted in 1957.
- 15% Bastard negre: Harvested after 16 of September. Goblet-trained vines planted in 1974.
- 5% Parellada: Harvested after 3 of October. Goblet-trained vines planted in 1957.

Analytical data

Alcohol content: 12.01% Vol.
Acid



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