



RAVENTÓS i BLANC

Manuel Raventós Negra 2015

Manuel Raventós Negra, descendent of Josep Maria Raventós i Blanc

Manuel Raventós' personal selection of the best wines of the vintage.

Personal coupage

Manuel Raventós Negra, descendent de Josep Maria Raventós i Blanc is the personal selection Manuel Raventós makes of the best wines of the vintage. It is his personal coupage. A signature sparkling wine. For lovers of fresh wines with acidity, structure and volume, tense on the palate, with fine bubbles and aromas of toast and butter. A golden colour. A sparkling wine that, due to its exceptional character, is only bottled in the most exceptional vintages.

Winemaking

The six years of ageing in stacks give it a bright gold colour and a marvellous structure on the palate, as well as an enveloping silky texture with a long, bitter finish typical of wines from the Conca del Riu Anoia. In 2013 he reinvented blending, and after several years experimenting with the Sumoll variety, he added a percentage of this grape together with Xarel·lo. In this new vintage 2015, Manuel wanted to find more voluminous wines, returning to previous vintages, and returns with the Xarel·lo, together with the Macabeo. In 2013 he reinvented blending, and after several years experimenting with the Sumoll variety, he added a percentage of this grape together with Xarel·lo. In this new vintage 2015, Manuel wanted to find more voluminous wines, returning to previous vintages, and returns with the Xarel·lo, together with the Macabeo.

2015 harvest

A vintage marked by extreme contrasts due to our Mediterranean climate. Autumn was hot and very humid. Winter was cold, with heavy snowfall on February 4. Spring started cool, with a frost the night of April 9. In May, the first heat wave arrived and its recurrence appeared towards the end of June for almost a month, making it one of the longest heat waves in the last 20 years. All of this, together with a rainfall of 62 L/m. During the agricultural year (October 2014 to September 2015) we had very low rainfall of 375 L/m² and the average temperature was 15.5 °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.



- 70% Xarel·lo: Harvested the 25 of September. 4.362 kg/ha
- 30% Macabeu: 5.350kg/ha harvested on September 26

Analytical data

Alcohol content: 11.81 % Vol.
Acidity: 8.6 g/L tartaric acid
Ph: 2.97
No sugar added

