



RAVENTÓS i BLANC

Textures de Pedra 2018

This is the combination of three local black grape varieties: Xarel·lo vermell, Bastard Negre and Sumoll. Textures de Pedra is a Blanc de Noirs 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.

2018 harvest

Rainy and wet vintage. A harvest of medium production, with good sugar and acidity balances. The 2018 vintage began with a drier and colder autumn than usual. With the arrival of winter, the rain also came. During the winter months, it rained 216 mm (the average of the last 25 years is less than 100 mm). Due to this cold period, the sprouting was late. Spring continued to be very rainy; it rained 212 mm, which caused the recovery of the plant, a good vegetative growth and an abundance of fungi, especially mildew. Precisely at the time of flowering, the most sensitive period for mildew and oidium, it rained every day. Working with phytotherapy, biological control and very low doses of copper we managed to control the fungi. In August, we had the highest historical temperatures on the estate, reaching 40 °C on 4 August, which caused the cycle to advance a day or so. During the harvest the temperature was rather cool, and we had four days of rain. We made a very rigorous selection of grapes in the vineyard. During the whole agricultural year, it rained 654.9 mm (the average over the last 20 years is 517.8 mm and the average of the last three years of drought is 387.8 mm). The average temperature was 15.2 °C, similar to the average of the last 20 years.

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 48 months with the lees in the bottles. We do not add expedition liquor. The disgorging date is indicated on the back label.



- 25% Bastard negre: Harvested after 05 of September. Gobelet-trained vines planted in 1974.
- 50% Xarel·lo vermell: Harvested after 05 of September. Espalier-trained vines in 2002.
- 25% Sumoll: Harvested after 31 of August. Gobelet-trained vines planted in 1957.

Analytical data

Alcohol content: 12.60 % Vol.
Acidity: 6.88 g/L tartaric acid
Ph: 2.99
No sugar added

