



# RAVENTÓS i BLANC

## De Nit 2020

“Looking for colour, I found Monestrell from the western part of the Serral hill, which provides complexity without losing freshness” Pepe Raventós

### Monestrell plot

The vines of the Barbera, Plana and Viader plots have deep soil with a clay loam texture, which provides us with freshness and elegance. The Monestrell plot, situated on the terraces on Serral hill, marks the De Nit sparkling wine with its personality.

### 2020 harvest

Very low production harvest due to heavy rains. There were strong storms in autumn and winter that in the Conca del Riu Anoia gave us a good rain for the soils and did not cause material damage. But the spring continued to be very rainy, and the pressure of mildew could not be controlled, with losses of between 50 and 70% of production depending on the plot. Thanks to biodynamic farming techniques and phytotherapy, losses were no worse. However, the average production loss in the area will be 70%. Rainfall was above average at 743 mm and the average temperature was warm at 14.5°C, 1°C above average. This vintage will always be remembered as the vintage of silence -which will accompany the terrible pandemic-. The mildew made it one of the most sought-after vintages in the Anoia river basin. In spite of the difficulties of the vintage, the grapes showed good balance, good concentration and very good acidity. "Despite this, in 2020 we will make little, but excellent wine; The scarcity of this vintage and the good quality of the wines may make it become the most sought after vintage!" Pepe Raventós

### 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. Add the base wine expedition liqueur with Eco sugars. The disgorging date is indicated on the back label.



- 40% Xarel·lo: Harvested after the 2th of September. Goblet and Espalier-trained vines between 1974 and 1990.
- 39% Macabeu: Harvested after the 28 of August. Goblet and Espalier-trained vines between 1982 and 2000.
- 15% Parellada: Harvested after the 19 of September. Goblet-trained vines in 1969 and 1989.
- 6% Monastrell: Harvested the 19 of September. Goblet-trained vines in 1974.

### Analytical data

Alcohol content: 13.2 % Vol.  
Acidity: 6.1 g/L tartaric acid  
Ph: 3.05  
Extra Brut

