



RAVENTÓS i BLANC

De la Finca 2021

De la Finca sparkling wine is made with grapes from our oldest vines, planted using the gobelet system in 1964 in the Vinya dels Fòssils.

2021 harvest

Extremely dry and warm. The 2021 vintage was extremely dry and temperate. After a 2020 vintage with a memory of rainfall, the cycle began with full soil water reserves. The entire cycle saw little rain and normal temperatures, with a cold winter and mild spring without heat waves. The reserves from the previous cycle and the good structure of the soils helped the plants to have a good borade and a good vegetative development without any pressure from fungi. The heat wave arrived at the beginning of summer and lasted into July. We had a drop in production due to the drought, a healthy and concentrated harvest. Throughout the agricultural year we had a high rainfall of 326 mm (the average of the last 20 years is 517.8 mm. The average temperature was 15.2 °C, similar to the average of the last 20 years). Let's start cycle with soils full of water that helped to a good plant development. Classic and exceptional vintage.

High saline expression

Situated on the highest terraces of the River Anoia, the Vinya dels Fòssils vineyard has marine soils with a high fossil content. This characterises the structure and the soil composition of this vineyard. The carbonates are the component that provides the main source of typicity to this sparkling wine with a high saline expression. It is a sparkling wine with a unique identity and personality.

Macabeu, Xarel·lo and Parellada

The plants on the Vinya dels Fòssils vineyard come from the massal selection performed by Manuel Raventós Domènech in 1888. Creator of the Penedès sparkling wine formula by combining the three native grape varieties, Macabeu, Xarel·lo and Parellada, Manuel Raventós also experimented by planting small separate plots. He took cuttings from the vines that produced the best grapes and used them to create new plantations.

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



- 50% Xarel·lo: Harvested after 08 de Septiembre. Goblet-trained vines since 1964 and Espalier-trained vines since 2002.
- 40% Macabeu: Harvested after 20th of September. Espalier-trained vines since 1994.
- 10% Parellada: Harvested after 14th of September. Goblet-trained vines planted in 1994.

Analytical data

Alcohol content: 12.25 % Vol.
Acidity: 5.9 g/L tartaric acid
Ph: 3.01
No sugar added

