



RAVENTÓS i BLANC

De Nit 2023

“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.

2023 harvest

Drought and grape quality are the main protagonists. From October 1, 2022 to the end of the harvest, 232 mm of water have been recorded, although the average figure for the last decade is 500 mm. Also noteworthy is the increase in temperature, which is 16°C, 0.8°C higher than the average of the last ten years. The result is a three-year period of drought with consequences for the entire crop, which has led to a reduction in the harvest of between 40% and 60% in the estate. Xarel-lo and Sumoll, varieties native to the Penedès, are the ones that have best withstood the high temperatures and lack of water. On the other hand, varieties such as Parellada and Macabeu are suffering more from the drought and the harvest has been reduced by up to 60% compared to 2022. This vintage may remind us of 2016, which was very dry, with great health and grapes with very concentrated sugars and acidity. Extremely dry vintage and great grape quality. The earliest harvest ever held at the estate.

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.



- 50% Xarel-lo: Harvested after the 18th of August. Goblet and Espalier-trained vines between 1974 and 1990.
- 34% Macabeu: Harvested after the 15th of August. Goblet and Espalier-trained vines between 1982 and 2000.
- 9% Parellada: Harvested after the 7th of September. Goblet-trained vines in 1969 and 1989.
- 7% Monastrell: Harvested the 5th of September. Goblet-trained vines in 1974.

Analytical data

Alcohol content: 12.15 % Vol.
Acidity: 5.6 g/L tartaric acid
Ph: 3.09
Extra Brut

