



RAVENTÓS i BLANC

Textures de Pedra 2020

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.

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 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 21 of September
- 50% Xarel·lo vermell: Harvested after 5 of September
- 25% Sumoll: Harvested after 8 of August

Analytical data

Alcohol content: 12.4 % Vol.
Acidity: 5.55 g/L tartaric acid
Ph: 3.11
No sugar added

