



# RAVENTÓS i BLANC

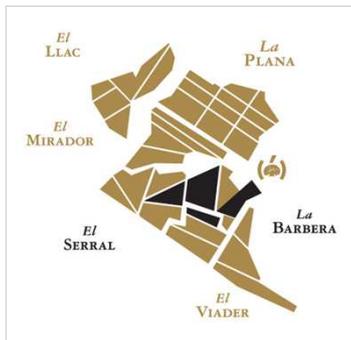
## Extrem 2015

Extrem is a 100% radically authentic Xarel·lo.

A natural wine that expresses the extremes of our terroir, with a reduced use of sulphur dioxide.

### Selection of plots

The Serral vineyard, **oriented to the east-southeast**, calcareous and shallow soils with a marked sandy texture and with a low organic material content. Subdivided into several plots that allow us to obtain Xarel·los with differentiating characteristics. Barbera 3 (planted in 1965), Serral 2 y 3 (planted in 1970), retain their goblet-trained vines. Serral 7 y 8 (planted in 2002) are trellis trained.



### Harvest 2015

A year defined by extreme contrasts due to our Mediterranean climate. Autumn was hot and very damp (308L/m<sup>2</sup>). Winter was cold with heavy snowfall on the 4<sup>th</sup> February that left up to 10cm of snow on some parts of the estate. Spring had a cool start with a night frost on the 9<sup>th</sup> April that caused 5% of the Xarel·lo buds from la Vinya dels Fòssils to freeze as it is a north facing vineyard. All of this combined with just 62 L/m<sup>2</sup> of rainfall between January and July, create some extreme conditions for the vegetative development; the varieties that adapted best to these conditions were Xarel·lo, Sumoll and Monastrell.

During the agricultural year (from October 2014 to September 2015) we had very little rainfall 375L/m<sup>2</sup> and the average temperature was 15,5°C.

### Viticulture

Biodynamic viticulture. A vineyard with spontaneous vegetation coverage which affords biodiversity, fertility and gives the soil a lot of life. We add manure from our animals, composted in the winter, and we perform a short goblet pruning.

Use of plants and herbal infusions to minimize the use of copper and sulphur. Control of *Lobesia Botrana* by means of sexual confusion. Testing of fruit and maturation controls before the harvest. Manual harvest.

### Winemaking

The grapes enter the winery by gravity. At each stage atmosphere controlled with dry ice. Slow pressing at low pressure, blending the qualities of the musts. Static sedimentation at low temperatures. Alcoholic fermentation separated by soil, in stainless steel tanks at a controlled temperature and aged on the lees. A cloudy wine, which has not been stabilized, clarified or filtered, through which we seek the maximum expression of Xarel·lo. The lees (turbidity) give us long life, more volume in the mouth and protect our wine from oxidation; thus enabling us to work with a reduced use of added sulphur.

100 % Xarel·lo harvested the 3<sup>th</sup> and 4<sup>th</sup> of September.

### Analytical data

Alcohol content: 11,98 % Vol.

Acidity: 6,88 g/L tartaric acid

PH: 3.05

