



RAVENTÓS i BLANC

ISABEL NEGRA 2011

Red wine with a Mediterranean character from the terraces of Serral.

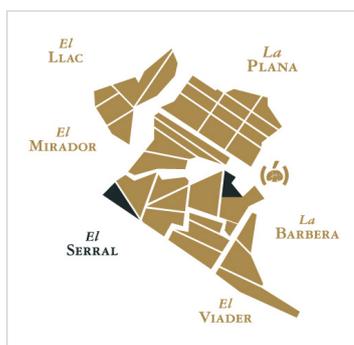
SOILS

The soils on the estate are calcareous and date back to the oldest period of the Penedès depression some 16 million years ago. **The first layer** comprises roots of up to 1 meter that live in the clay along with nutrients, organic matter and water. **Second layer**, from 1 meter down. This is where the plant meets the compact clays known locally as *galera*. Calcareous base rock encrusted with marine fossils.

The large number of marine fossils that characterize the structure and composition of these soils are the main source of the typical salinity and minerality of the wines from our estate.

SELECTION OF PLOTS

Terraces of Serral: el Serral vineyards 11 and 12 are south-west-facing and have shallow soil with a loamy texture. The Monastrell variety, grown using the traditional goblet vine training system and planted in 1974, comes from a special clone of our estate. El Serral vineyard 1 is northeast facing and has shallow soil with a loamy/silty texture. The Cabernet Sauvignon variety has been planted since 2006 and trained in double Cordon de Royat on 3-tier trellises. The Syrah comes from a plot located in Torrelavit, north of the Penedès (300 m), situated on the north side of a small mountain. Planted in 2000.



HARVEST 2011

The year 2011 in the Conca del riu Anoia was a vintage with a warm Mediterranean climate. The mild winter meant we could bring forward the vineyard cycle. Spring was wet and gave us an abundant supply of water for good plant growth to maturity. The dry summer with some timely rain and extremely warm temperatures for our area, caused a rapid maturation and allowed for a healthy harvest. The choice of harvest date enabled us to avoid over-ripening, thereby maintaining a good balance for the long ageing period of the De la Finca wine.

During the agricultural year we had a low rainfall of 491 L/m² (average rainfall of the last ten years is 526 L/m²) well-distributed throughout the growing season and the average temperature was 15 °C, the same as the average for the last ten years.

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

Harvest in boxes of 20 kilos. Stemming and light crushing of the grapes. The grapes enter the winery by gravity. At each stage, atmosphere is controlled with dry ice. Pellicular maceration at 10-12 °C. Alcoholic fermentation at a controlled temperature. Bleeding and pressing. Malolactic fermentation in stainless steel tanks. Twelve months' ageing in French oak casks. Coupage (blending) and twelve months' ageing in the bottle.

55 % Cabernet Sauvignon harvested on 26th of September.
35 % Syrah harvest on 19th of September.
10 % Monastrell harvested on the 2nd of September.

ANALYTICAL DATA

Alcohol content: 13.9 % Vol.

Acidity: 5,51 g/L tartaric acid

PH: 3,54

