

Vins Pepe Raventós,  
**Mas del Serral 2010**  
Cataluña, Spain

V I N S  
*pepe raventós*



Winemaker	<b>Pepe Raventós &amp; Joan Munné</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>1.5g/L</b>
Acidity	<b>6.4g/L</b>
Wine pH	<b>3.07</b>
Bottle Sizes	<b>75cl, 150cl</b>

## PRODUCER

'This is the project of my dreams' says Pepe Raventós of his eponymous garage wines. 'They are the kind of wines that talk straight to your soul'. Separate to the family business, Pepe experiments with micro-vinifications from four plots on the Raventós estate. Each vineyard is under 2 hectares in size and planted with old, indigenous varieties, Xarello and Bastard Negre. His aim is to produce authentic wines, with a singular purity, using ancestral farming practices and traditional winemaking techniques. The objective is to harvest and vinify each vineyard separately with a minimal intervention approach to express each site in the most unmediated way possible. The four vineyards are Vinya del Mas, Vinya del Noguer Alt, Terrasses del Serral and Clos del Serral.

## VINEYARDS

The 1.92 hectare biodynamic Clos del Serral plot is located in Sant Sadurní d'Anoia and co-planted with Bastard Negre and the estate's oldest Xarel-lo vines, planted in 1954. Located between 17 - and 185 metres above sea level, the climate here is cool and moist. The fossil-rich Miocene soil is worked on by Hispanic Breton horses, without machinery, and produces an exceptional single-site wine.

## VINTAGE

2010 was a very good vintage, producing structured wines. A cool, extreme year with snowfall on the 9th of March, The season began with a very rainy October and a cool Autumn, followed by a long, cold Winter. Pruning started on the 10th of December, and the grapes for Mas Del Serral were harvested on the 22nd of September. An excellent vintage with great potential for ageing.

## VINIFICATION

The grapes were hand picked into 15-kilogram crates and meticulously sorted. The grapes were whole-bunch pressed in a pneumatic press at low pressure. The juice was settled at cool temperatures prior to undergoing fermentation in a mixture of stainless steel and cement tanks using native yeasts at temperatures kept between 17 to 21°C. Fermentation lasted 15 days. The wine was then aged on its lees for 11 months, before bottling on the 31st August 2021. The wine remained horizontal on the lees for a further 100 months before disgorgement.

## TASTING NOTES

Pale gold in colour, on the nose there are hints of straw, almond and thyme. A large, rich mouthfeel with fantastic acidity and flavours of lemon.