

Vins Pepe Raventós,
Mas del Serral 2011
Cataluña, Spain

V I N S
pepe raventós



Grape Varieties	95% Xarel-lo 5% Bastard Negre
Winemaker	Pepe Raventós & Joan Munné
Closure	Natural Cork
ABV	12.5%
Residual Sugar	1.5g/L
Acidity	6.2g/L
Wine pH	3.05
Bottle Sizes	75cl, 150cl

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 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

The 2011 vintage began with a rainy autumn and winter, which continued through the months of March and April. Late spring was dry, which favoured a slow and healthy growth of the vines. The rain returned in July, which helped to slow maturation during the extreme heatwave of the summer months. A dry and hot August provoked a fast, healthy and quality harvest.

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 17 months, before bottling on the 30th September 2010. The wine remained horizontal on the lees for a further 100 months before disgorgement.

TASTING NOTES

Beautifully refined with enticing stone fruit aromas of peach and apricot, intertwined with a zesty freshness. The delicate and textured palate offers multi-layered flavours that linger on the finish.