

Vins Pepe Raventós,
Malvasia de Sitges Vinya de la Plana 2022
Penedès, Catalunya, Spain

V I N S
pepe raventós



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, Malvasía de Sitges 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 de la Plana, Vinya del Noguer Alt, Terrasses del Serral and Clos del Serral.

VINEYARDS

Vinya de la Plana is a small plot of only 1.4 hectares, planted in 2018. Chosen by Pepe Raventós in 2020, it has both clay and limestone soils, and is planted only with the indigenous Malvasía de Sitges variety. The vines are cordon-trained and certified organic and biodynamic. Yields are on average 3,700 kg per hectare, with 3,333 bottles produced of the 2022 vintage.

VINTAGE

The 2022 vintage was extremely dry and warm, with a total of 357mm of rainfall, compared to an average of 520mm. 127 mm of rain fell in the Autumn, which helped fill water reserves in the soils after a very dry 2021 vintage. The Winter was mild, although ended with frost, which delayed budbreak. The start of Spring was wet, however between May and August there were 3 heat waves which reduced yields by 20%, resulting in a concentrated grapes, with well balanced acidity.

VINIFICATION

The grapes were harvested by hand into 15kg boxes on the 30th August. They were then whole bunch pressed with a yield of 50%. Fermentation took place in cement tanks, using indigenous yeasts for a period of 17 days, with temperatures carefully controlled between 18-20°C. The wine was aged for 8 months on lees, and bottled on the 4th May 2023, without fining or filtration. It was then kept in bottle for a minimum of 9 months before being released.

TASTING NOTES

Fresh and floral, with hints of citrus, grapefruit and melon. Well-balanced acidity, with notes of brioche and melon.

Grape Varieties	100% Malvasía de Sitges
Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.6g/L
Acidity	6.3g/L
Wine pH	3.13
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan