

Vins Pepe Raventós,
Xarel·lo de la Vinya del Noguer Alt 2023
Penedès, Catalunya, Spain

V I N S
pepe raventós



Grape Varieties	100% Xarel·lo
Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	12%
Residual Sugar	0.5g/L
Acidity	6.1g/L
Wine pH	3.27
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Vegan

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, Xarel·lo, 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

The grapes for this wine are sourced from the Vinya del Noguer site, located just above the Mas del Serral. This 2.10 hectares plot was planted with Xarel·lo in 1970. The gobelet trained vines grow on very poor clay and limestone soils resulting in low yields and concentrated flavours. This vineyard is farmed biodynamically using Pepe's own preparations and compost from the family farm. Cover crops and horses are employed where possible to reduce the impact on the soil.

VINTAGE

The 2023 vintage was the third consecutive extremely dry and warm vintage. Rainfall in February favoured a good budburst; however, March and April had effectively no rainfall, resulting in slow bud growth. May saw a return of the usual spring rains, which reactivated the soil and plants. The summer was classic, warm and dry. Harvest brought concentrated grapes with a slightly higher production than in 2022.

VINIFICATION

The grapes were attentively selected in the vineyard and hand-picked into small 15-kilogram boxes and transported to the winery. Whole-bunch grapes were gently pressed, and the must was fermented using indigenous yeast in one 2,000-litre French oak foudre, two 1,000-litre amphorae and two 500-litre French oak barrels at temperatures between 18 and 20 degrees celsius. The fermentation lasted between 15 and 22 days. The wine was then aged for eight months on its lees, for added texture, before bottling without sulphur addition, fining or filtration on 6th June, 2024. This was followed by a further nine months in bottle before release.

TASTING NOTES

A saline, fresh, still white wine. Aromas of grapefruit, pear and green apple on the nose and the variety gives it plenty of character and a wide range of aromatic nuances from aniseed, Mediterranean herbs, and a touch of smokiness. The palate is structured with good tension and a long, flinty finish.