

Vins Pepe Raventós,
Bastard Negre de les Terrasses del Serral 2022
Penedès, Catalunya, Spain

V I N S
pepe raventós



Grape Varieties	100% Bastard Negre
Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.5g/L
Acidity	5.4g/L
Wine pH	3.31
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, 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

The grapes for this wine are sourced from the Terrasses del Serral plot. At 0.63 hectares, this tiny vineyard was planted with Bastard Negre, an old variety that Pepe is trying to recuperate, in 1974. The goblet trained vines grow on very poor 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 2022 vintage was characterised as extremely dry and warm. Winter started out mild but ended with frosts occurring well into spring. This delayed budbreak, which was positive as there was no frost damage to the buds. Early spring was wet, but as the summer progressed, dry and arid conditions ensued with three heat waves. This accelerated the growing cycle, reduced yield and provided a healthy and concentrated harvest.

VINIFICATION

The grapes were attentively selected in the vineyard and hand-picked into small 15-kilogram boxes and transported to the winery. After light crushing, the must was fermented using indigenous yeast a qveri. Fermentation lasted 13 days at temperatures of 27 degrees celsius and very gentle pigeage was undertaken to avoid over extraction of tannins. The wine was transferred into two large oak where it undergoes malolactic fermentation. Ageing took place during the winter and spring months, with the wine bottled without sulphur addition, fining or filtration on 4th May 2023.

TASTING NOTES

On the nose, this wine is autumnal and savoury, with expressive forest fruit character, violets and complexity given by the spicy and earthy undertones. The palate is savoury, elegant and fresh with medium tannins and a pure, lingering finish.