

Vins Pepe Raventós,
Malvasia de Sitges Vinya de la Plana 2023
Penedès, Catalunya, Spain

V I N S
pepe raventós



Grape Varieties	100% Malvasía de Sitges
Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.6g/L
Acidity	7.7g/L
Wine pH	3.11
Bottle Sizes	75cl
Notes	Certified Organic, 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

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.

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 harvested by hand into 15kg boxes on the 29th 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 21 days, with temperatures carefully controlled between 18-20°C. The wine was aged for 8 months on lees, and bottled on the 7th June 2024, without fining or filtration. It was then kept in bottle for a minimum of 9 months before being released.

TASTING NOTES

A golden hue in the glass. Fresh and floral, with an expressive nose of lemon zest, white peach, grapefruit, melon and orange blossom, alongside herbal notes of fennel, thyme and white jasmine. There are also subtle notes of brioche, sea spray and almonds. The palate is full of energy from the vibrant acidity, and it's ripe and round, with a long, mineral-driven finish.