



RAVENTÓS i BLANC

De Nit 2021

“Looking for colour, I found Monestrell from the western part of the Serral hill, which provides complexity without losing freshness” Pepe Raventós

Monestrell plot

The vines of the Barbera, Plana and Viader plots have deep soil with a clay loam texture, which provides us with freshness and elegance. The Monestrell plot, situated on the terraces on Serral hill, marks the De Nit sparkling wine with its personality.

2021 harvest

Extremely dry and warm. The 2021 vintage was extremely dry and temperate. After a 2020 vintage with a memory of rainfall, the cycle began with full soil water reserves. The entire cycle saw little rain and normal temperatures, with a cold winter and mild spring without heat waves. The reserves from the previous cycle and the good structure of the soils helped the plants to have a good borade and a good vegetative development without any pressure from fungi. The heat wave arrived at the beginning of summer and lasted into July. We had a drop in production due to the drought, a healthy and concentrated harvest. Throughout the agricultural year we had a high rainfall of 326 mm (the average of the last 20 years is 517.8 mm. The average temperature was 15.2 °C, similar to the average of the last 20 years). Let's start cycle with soils full of water that helped to a good plant development. Classic and exceptional vintage.

Winegrowing

Biodynamic viticulture. Vineyards with spontaneous plant cover, which fosters biodiversity, fertility and life in the soil. We apply manure that comes from our animals and is composted during the winter. We adopt the gobelet short pruning system. Plant infusions are used as phytotherapy to minimise the use of copper and sulphur. The European grapevine moth (*Lobesia botrana*) is controlled by sexual confusion. Control of berries and ripening before the harvest. Manual harvest.

Winemaking

Gravity-led grape reception system at the winery. At each stage, the atmosphere is controlled with dry ice. Slow, low-pressure pressing. Static settling at low temperatures. First fermentation in stainless steel vats at a controlled temperature, separating varieties and soil types, blending, second fermentation in the bottle and minimum ageing of 18 months with the lees in the bottles. Add the base wine expedition liqueur with Eco sugars. The disgorging date is indicated on the back label.



- 49% Xarel·lo: Harvested after the 10th of August. Goblet and Espalier-trained vines between 1974 and 1990.
- 34% Macabeu: Harvested after the 18 of August. Goblet and Espalier-trained vines between 1982 and 2000.
- 12% Parellada: Harvested after the 08 of September. Goblet-trained vines in 1969 and 1989.
- 5% Monastrell: Harvested the 14 of September. Goblet-trained vines in 1974.

Analytical data

Alcohol content: 11.9 % Vol.
Acidity: 6.0 g/L tartaric acid
Ph: 3.09
Extra Brut

