

Vins Pepe Raventos

Bastard Negre

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Penedes

CEPAGE: 100% Bastard Negre

WINEMAKING: Selection of grapes in the vineyard. Once harvested we destem and crush lightly. Spontaneous fermentation with indigenous yeasts from the vineyard in 3 open casks of 225 L in the garage of the Mas and one Qveri. Fermentation begins on 01/09 and ends on 18/09, the day we devat without pressing. During fermentation we do a little pigeage (punching down) to wet the cap without extracting too much tannin. We do not control the fermentation temperature, temperature does not exceed 27 °C. After racking, we filled two casks and the Qveri. Malolactic fermentation takes place naturally. It ages during the winter months where the wine is stabilized. We do not use any oenological additives at any time in the process.

ALCOHOL BY VOLUME: 12.5%

AGING: 9 months in QVeri and Oak French Barrel.

THE STORY

The wines of Pepe Raventós are the fruit of his passion for viticulture and the selection of native grape varieties in unique and different soils that give these wines the breadth and complexity we seek.

The objective is to produce authentic, well-balanced wines, allowing the terroir to fully express its intrinsic nature.

The vineyard is cared according to the biodynamic and organic principles, respecting the soil and its ecosystem, in order to maintain a balanced environment.

Once the grapes have matured, the wine can be allowed to develop with minimal intervention in the cellar. Yeast, sugar, chemicals and temperature control are not used in the winemaking, making the process as natural as possible.

THE ADJECTIVES

OVERALL: Elegant and fresh

AROMAS / FLAVORS: Red & black fruits, autumn spices, forest floor

MOUTHFEEL: Medium tannin, fruity

THE SELLING POINTS

From Terrasses del Serral, a vineyard planted in 1974.

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

PAIRINGS: Meat paellas, red meats, stews

