

# Vins Pepe Raventos Xarel Lo

## THE FACTS

**COUNTRY:** Spain

**REGION:** Catalunya

**APPELLATION:** Penedes

**CEPAGE:** 100% Xarel-lo

**WINEMAKING:** Harvest by hand on September 14 in boxes of 15 kg. We made a selection of grapes in the vineyard. Direct entry to presses. Whole grape pressing with 50% yield. Light racking. Spontaneous fermentation with autochthonous yeasts from the vineyard in the Mas garage. We control the temperature between 18 and 20 °C in a 1,600-litre French oak foudre and amphora tank. The fermentations lasted 19 days. It is aged for 9 months on its lees where the wine stabilizes slightly and gains volume. We do not stabilize or filter. We bottle on July 6, 2022. We keep the wine in the bottle for a minimum of 9 months. We do not use any oenological additive at any time during the process.

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** 6 months in French oak foudre and amphora and minimum 9 mont

**ANNUAL PRODUCTION:** 4.512 bottles



## 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:** Round and enveloping

**AROMAS / FLAVORS:** A wide range of aromatic nuances from aniseed, Mediterranean herbs, smoked, fruit and iodine.

**MOUTHFEEL:** Saline and fresh wine.

## THE SELLING POINTS

From Vinya del Noguer Alt, with vines over 50 years

**AWARDS:** 95pts Wine Anorak, 95pts Wine Anorak Vintage 2017, 18pts N°1 White Spanish Wines Jancis Robinson, 18pts Jancis Robinson Vintage 2018, 18pts Wine Anorak Vintage 2017

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

**PAIRINGS:** Grilled fish, salmon and white meats.

