

# Extrem /2016



Xarel·lo from the Clot de les Comas de Dalt vineyard, planted in 1995, on calcareous base rock packed with marine fossils and loamy sand, pruned under descending moon on January 29th. Farmed under biodynamic and organic parameters. Harvested on 5th September on a root day.

Extreme vintage with great concentration and balance.

## VITICULTOR

Raventós family, Clot de les Comas de dalt Vineyard, 0.81 ha

## TOWN

Sant Sadurní d'Anoia

## REGION

Alt Penedès

## VARIETY

100% Xarel·lo

## VINTAGE

2016

## HARVESTED

5th September on a root day

## ANALYTICAL DATA

Alcohol content: 11.99 % vol.

Acidity: 6.6 g/l tartaric acid

pH: 3.01

Wine not stabilized or filtered

## SOILS

The soils are calcareous and date back to the oldest period of the Penedès depression, some 16 million years ago. The first layer comprises of roots of up to 1 meter that bury into the sand, replete with nutrients, organic matter and water. Second layer, from 1 meter down. This is where the plant meets the compact clays known locally as galera. Calcareous base rock encrusted with marine fossils.

## HARVEST

During the agricultural year (from October 2015 to September 2016) we had very little rainfall 283.5 l/m<sup>2</sup> (the average rainfall last 20 years is 521 l/m<sup>2</sup>). And the average temperature was 15.4 °C (the average temperature from last 20 years is 15.2°C).

## VITICULTURE

Biodynamic and organic viticulture. A vineyard with spontaneous vegetation coverage which affords biodiversity, fertility and gives the soil a lot of life. We add manure from our animals, composted in the winter, and we perform a short goblet pruning. Pruned under descending moon on January 29th.