



# RAVENTÓS i BLANC

## SILENCIS 2014

Silencis is a Xarel-lo acidic white wine, with high salty notes. East facing, soils with fossils from the miocene age, 50 year-old vines and centenary viticulture tradition characterise its terroir. Non filtered wine.

### SOILS

The soils on the estate are calcareous and date back to the oldest period of the Penedès depression some 16 million years ago. **The first layer** comprises roots of up to 1 meter that live in the clay along 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.

**The large number of marine fossils that characterize the structure and composition of these soils are the main source of the typical salinity and minerality of the wines from our estate.**

### SELECTION OF PLOTS

The Serral vineyard, **oriented to the east-southeast**, calcareous and shallow soils with a marked sandy texture and with a low organic material content. Subdivided into several plots that allow us to obtain Xarel-los with differentiating characteristics. Barbera 3 (planted in 1965), Serral 2 y 3 (planted in 1970), retain their goblet-trained vines. Serral 7 y 8 (planted in 2002) are trellis trained.



### HARVEST 2014

The 2014 vintage began with a very warm fall that extended the period of energy reserves of the vine. Rainfall meant that the water capacity of the soil was complete. The winter was dry and very warm, causing an advanced budding of the strain.

Spring, with vegetative development, was warm and very dry. A vegetative cycle with little water produced a greater concentration in the grapes and a drop in production. Sporadic rainfall in July and at the beginning of August favored a good ripening of the grapes. The harvest was not particularly productive but of good quality with a high acidity for our wines.

During the agricultural year we had a very low rainfall of 421 L/m<sup>2</sup> and warm temperatures with an average of 15.8 °C.

### VITICULTURE

Biodynamic 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.

Use of plants and herbal infusions to minimize the use of copper and sulphur. Control of *Lobesia Botrana* by means of sexual confusion. Testing of fruit and maturation controls before the harvest. Manual harvest.

### WINEMAKING

The grapes enter the winery by gravity. A special maceration to obtain the desired color intensity and increasing our aromatic complexity. At each stage atmosphere controlled with dry ice. Slow pressing at low pressure, blending the qualities of the musts. Static sedimentation at low temperatures. Alcoholic fermentation separated by soil, in stainless steel tanks at a controlled temperature and aged on the lees. Wine without stabilizing or filtering. It may be cloudy.

**100 % Xarel-lo harvested the 11<sup>th</sup> and 12<sup>th</sup> of September.**

### ANALYTICAL DATA

Alcohol content: 12,16 % Vol.

Acidity: 7,0 g/L tartaric acid

PH: 2,98

