



RAVENTÓS i BLANC

De la Finca 2017

De la Finca sparkling wine is made with grapes from our oldest vines, planted using the gobelet system in 1964 in the Vinya dels Fòssils.

VINTAGE 2017:

Vintage of contrasts, rainy to budbreak and difficult due to the drought until the end of the cycle. A harvest of very low production, but the plants have recovered energy for good vegetative development. After a 2016 vintage with the lowest rainfall recorded in the last 50 years (283.5 mm) a promising autumn and winter came with 320.8 mm of rain. March and April with 124 mm of rainfall helped the plant to have a good vegetative development. The growing season was short, and we started the harvest earlier than ever before. We finished the estate harvest on August 30 with the Xarel·lo from the Noguera vineyard. It was healthy with concentrated, rounded wines with good acidity. A harvest of contrasts; concentrated rounded wines with good acidity. The plant managed to recover from the drought of the 2016 vintage.

VITICULTURE:

Biodynamic viticulture. Vineyards with spontaneous plant covers, which give biodiversity, fertility and life to the soil. We provide manure from our animals, composted in winter. Short pruning in goblet pruning. Use of plant infusions as phytotherapy to minimize the use of copper and sulfur. Control of Lobesia Botrana by sexual confusion. Control of canopy and ripening controls prior to harvest. Manual harvesting.

VINIFICATION:

Entry into the cellar by gravity. At each stage, controlled atmosphere with carbonic snow. Slow pressing at low pressures. Static racking at low temperatures. First fermentation in stainless steel tanks at controlled temperature, separating varieties and soil types. Blending, secondary fermentation in the bottle and aging for a minimum of 30 months in the bottle. We do not add shipping liquor. Disgorgement date indicated on the back label.

DETAILS:

Region: Conca del Riu Anoia

Soil: Soils of marine origin from when the Mediterranean flooded the Penedés depression. High content of gray clays, sands and marine fossils. Ubicació: Raventós i Blanc

Orientation: East, Nord - East and Sud - East.

Varieties: 60% Xarel·lo, 30% Macabeo, 10% Parellada

Aging: On lees, minimum of 30 months



	2010	2011	2012	2013	2014	2015	2016	2017
Jancis Robinson JancisRobinson.com	16	16,5	16,5	17,5		16,5	16,5	17
Wine Spectator				90		91		
WINEENTHUSIAST		91				91	91	
Wine & Spirits	93			93	92			
Wine Enthusiast	91		91	93	92	92		
The International Wine Review		94	92			92		
vinous		92	92	91		93	92	93
falstaff					95			
Decanter		92		91				96
GUÍAPEÑÍN	91	91	91	91-92	92	92	93	
Guía Proensa	94	96	92	93-95	93	94	93	
GG	92	94		95	93	93	90	

De la Finca 2013

The World of Fine Wine - Andrew Jefford **92 points**
Wine Spectator - Top 100/ November 2017 **90 points**

De la Finca 2014

Wine&Spirits - Top 100 wine of 2018 **92 points**

De la Finca 2017

Decanter World Wine Awards 2021 **96 points Gold Medal**