

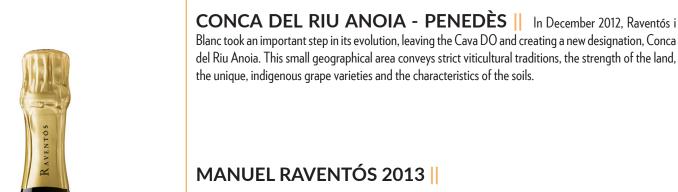
## **RAVENTÓS I BLANC**





## MANUEL RAVENTÓS 2013

RAVENTÓS I BLANC | The Raventós i Blanc estate, which is comprised on 90 hectares of woodlands and vineyards, was founded in 1497 and has been passed on through the family to the present day. It was a member of the Raventós family, Josep Raventós Fatjó, who made the first Cava in 1872. In 1984, on the family estate, Josep-Maria Raventós I Blanc founded the winery as we know it today with a singular focus on achieving the highest quality wines. Today, the father and son team of Manuel and Pepe Raventós (Josep-Maria's son and grandson) work side by side, continuing the prestigious lineage of this remarkable estate.





BLEND | 60% Sumoll & 40% Xarel·lo

VINEYARDS | Grapes from the areas surrounding the Serral hill with several types of soils on a carbonate substrate of marine origin with a large amount of fossils.

WINEMAKING | Made in the traditional method. Vinification done separately by variety and soil type in stainless steel tanks followed by blending and secondary fermentation in bottle, aged for a minimum of 70 months. Zero Dosage.

## TASTING NOTES

2013 was a demanding vintage, but yielded remarkably fresh wines with great potential for ageing. Toasty lees notes linger on a strikingly long, smooth finish that echoes the floral and mineral notes.