

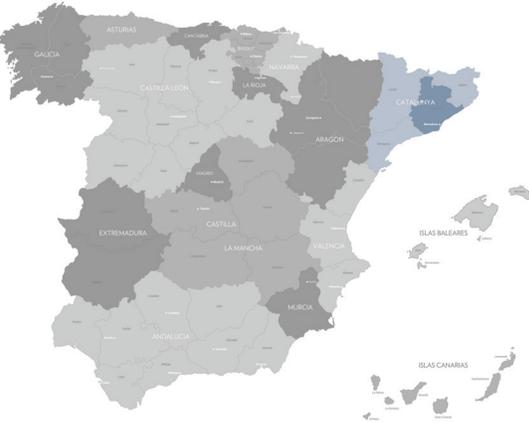


VALKYRIE

SELECTIONS



RAVENTÓS I BLANC



MANUEL RAVENTÓS 2015

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.

CONCA DEL RIU ANOIA - PENEDES || In December 2012, Raventós i Blanc took an important step in its evolution, leaving the Cava DO and creating a new designation, Conca del Riu Anoia. This small geographical area conveys strict viticultural traditions, the strength of the land, the unique, indigenous grape varieties and the characteristics of the soils.

MANUEL RAVENTÓS 2015 ||

BLEND | 70% Xarel·lo & 30% Macabeu

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.

PRESS | 95 WA

“The 2015 Manuel Raventós Negra, a blend of 70% Sumoll and 30% Xarel·lo, already carries the organic certification on the back label. It is a very classical pale-gold sparkling wine from a very complete vintage with a complex nose with notes of curry that transported me to the Jura, fine yeast, smoke and toast aromas and a combination of power, energy, freshness and elegance. It has a lively palate that combines the freshness from 2013 and the depth from a riper and more concentrated year when the grapes achieved full development of aromas and flavors. This is stunning. 1,805 bottles and 518 magnums were produced. It should age in bottle.” - Luis Gutierrez

