



# 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 - Penedès** || 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

