



RAVENTOS I BLANC



DE LA FINCA 2012

RAVENTOS 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.

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BLEND | 45% Xarel·lo, 42% Macabeo & 13% Parellada

VINEYARDS | From a selection of eight plots in the 'Vinya dels Fòssils' vineyard on the Serral Hill, mainly with a north or north-easterly exposure, between the woods and the lake, where the estate finds the coolest temperatures during the ripening period.

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 3 years.

ALCOHOL | 12.2% **DOSAGE** | no dosage

PRESS | 91 WA | 92 VIN

"Vivid gold. Lively, mineral-tinged citrus and orchard fruit aromas are joined by lovely notes of jasmine, green tea, honey and ginger. Fleshy, dry and sharply focused on the palate, with Meyer lemon, pear skin and quince flavors that spread out and deepen on the back half. At once rich, nervy and lithe, this wine displays excellent finishing thrust, length and resonating minerality." - Josh Raynolds

