

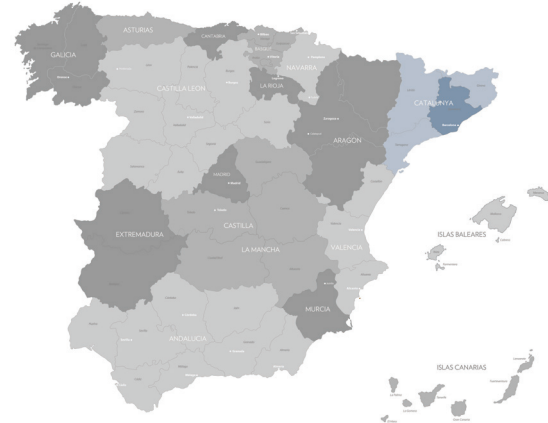


VALKYRIE

SELECTIONS



RAVENTÓS I BLANC



DE NIT 2023

RAVENTÓS I BLANC || The Raventós i Blanc estate, founded in 1497 and passed on through twenty-one generations to the present day, is a global reference for its viticulture methods. The estate, an agricultural organism surrounded by forests, a lake, and two hills that define the microclimate, is a living example of sustainable viticulture. The wines, with their unique character derived from the minerality of our soils and the demanding and respectful viticulture, are a testament to our commitment to quality and sustainability.

CONCA DEL RIU ANOIA - Penedès || In December 2012, Raventós i Blanc left the Cava DO to create a new designation: Conca del Riu Anoia. This small geographical area conveys strict viticultural traditions, the strength of the land, unique indigenous grape varieties, and the characteristics of the soils. Vineyards are farmed organically and biodynamically, and wines are all estate-grown, vintage-specific, and aged for a minimum of 18 months.

DE NIT 2023 ||

BLEND | 49% Xarel·lo, 34% Macabeu, 9% Parellada & 7% Monastrell

VINEYARDS | The white varieties are from the La Barbera, La Plana, El Prat, and El Viader estate plots with deep calcareous soils giving freshness and elegance. The Monastrell, providing color (without sacrificing freshness) is from the lower terraces of the El Serral hillside.

WINEMAKING | Made in the traditional method. Vinification in stainless steel tanks followed by blending and secondary fermentation in the bottle, aged for a minimum of 18 months. Extra Brut.

PRESS | 92 WA

“It has a very similar nose and profile as the Blanc de Blancs, Mediterranean, sapid and fresh, with small bubbles and a dry, chalky finish, showing great balance. It’s more than a rosé. Pleasure per dollar.”

PRESS | 92 VIN

“This very pale Rosé delivers subtle aromas of caramel, herbs and apple. It is dry, with an unusual touch of grip, bringing freshness and character to the palate. A distinctive sparkling wine well suited to food.”

