

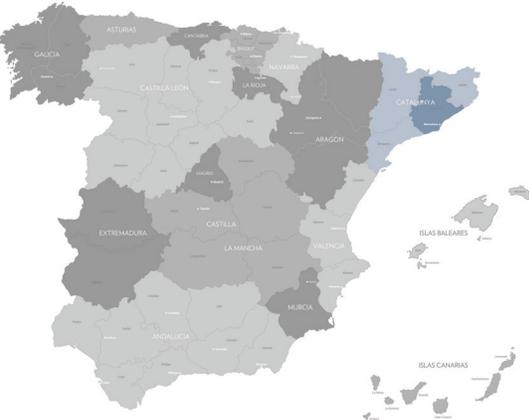


# VALKYRIE

SELECTIONS



## RAVENTÓS I BLANC



## TEXTURES DE PEDRA 2018

**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.



### TEXTURES DE PEDRA 2018 ||

**BLEND** | 50% Xarel·lo Vermell, 25% Sumoll & 25% Bastard Negre

**VINEYARDS** | From Vinya Més Alta, located at the top of the Serral hill, the highest plot on the estate - an unusual stony soiled vineyard with excellent drainage and low yields.

**WINEMAKING** | Made in the traditional method. Vinification is done separately by variety (except Sumoll & Parellada) and soil type in stainless steel tanks followed by blending and secondary fermentation in the bottle, aged for 48 months. Zero Dosage.

**PRESS** | 94 WA

“The toasty 2018 Textures de Pedra wants to be the expression of the Mediterranean grapes in the Penedès climate, a blanc de noirs with 50% Xarel·lo Vermell, 25% Sumoll and 25% Bastard Negre (the local strain of Graciano adapted to the place, identified already in the 1920s), a powerful and energetic wine with light and electricity, moderate alcohol and very good acidity. The wine is velvety and dry, with zero sugar and a stony sensation in the palate.”

**PRESS** | 93 W&S