

RAVENTÓS I BLANC





TEXTURES DE PEDRA 2019

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.

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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 JS

"This is an intense and serious sparkling wine that shows excellent depth, concentration and complexity. Pie crust, biscuits, sour cream and minerals with a touch of glazed lemon loaf. Broad and full-bodied with intense mousse and a lasting, saline finish that goes on for more than half a minute. Generous but extremely serious. From organically grown grapes. Drink or hold."

PRESS | 93+ WA