



VALKYRIE

SELECTIONS

REVIEWS
WINE ADVOCATE
MAY 2026

RAVENTOS I BLANC

Pepe Raventós still thinks it's too early to be so happy about 2025; the year had very good conditions, but he wants to wait and see how the wines develop. He's obviously selling more wine that's aged for a few years rather than selling the wines quite young, as it's only sparkling wines; the still wines have been sold under a different company since 2016, Vins Pepe Raventós and Can Sumoi. Pepe Raventós is still working outside the appellations of origin, but he's also involved in meetings to try to find a way ahead with a quality appellation of origin; he still thinks Penedès has very good conditions for producing quality sparkling wines that are worked organically and that there's room in the market for them. He's worried about a fair price for the growers, about the sustainability of the vineyards and the region.

He still wants to focus mostly on the local Xarel.lo and Sumoll grapes and also a little Malvasía de Sitges. As he explained last year, Penedès is a Mediterranean zone that is ideal for organic viticulture from ancient times, where grapes at 11% alcohol have a pH of 3.0 and the perfect balance to produce sparkling wines, something his ancestors realized before anyone. And the advantage is that the wines are different, with their own varieties, different from the best sparkling wines from the rest of the world.

With that idea, he has drawn a map of his valley with 720 plots with names, 100 of them owned by large houses and the majority belonging to small grape growers. He doesn't know what the solution is, but he believes the producers need to be together, not separated as they are now, with Corpinnat, Classic Penedès, Cava... He wants to downsize, simplify his portfolio and focus on the specificity of the places. Everything is certified organic. All the back labels show the plots where the grapes come from, and all the bottles have the disgorgement date as a lot number. – Luis Gutierrez



BLANC DE BLANCS 2024 || 93 points

"They call the 2024 Blanc de Blancs the vintage of hope, when the rain returned but a tad late, which was very good for the plants that survived (they lost 30% of the plants in the old vineyards in the preceding two years). But there's a change in tendency, which had an impact on the grapes from 2024; but in tough vintages, some varieties, like Xarel.lo, behave quite well. This is clean, expressive and Mediterranean and spent 18 months with the lees. It comes from more productive vineyards in lower parts and purchased grapes from the banks of the Anoia River that represent the expression of the zone quite faithfully. The wine is tasty and complex, nuanced and elegant. It is long and rich, with weight, acidity and bitter notes, with everything in balance. It was produced in a good quantity and comes at an affordable price."



DE NIT 2024 || 92+ points

"In the pale pink 2024 De Nit, the Monastrell is replaced by Sumoll for the first time. It has a subtle, insinuating and elegant nose of rose petals and cereal, some flowers and yeasts and a balanced, fresh palate with integrated bubbles. It is fresh, clean, long and vibrant, with a long persistence."



TEXTURES DE PEDRA 2021 || 94+ points

"The 2021 Textures de Pedra was produced exclusively with grapes from two plots of stony vines, their highest vineyards at the top of the property, where Pinot Noir was regrafted to local varieties. It shows the superiority of the 2021 vintage. This wine has evolved a lot since 2011, showing the potential of Sumoll. And in 2021, the blend has more Sumoll than ever at 40%, and the rest is Xarel.lo. The Sumoll adds tension and nuance, making the wine more complete and complements Xarel.lo. This is vibrant and pungent, with very small bubbles and fresh acidity. It is tasty, with a saline twist on the finish."