



RAVENTÓS I BLANC

Silencis 2013

the growers

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 – each generation involved in wine making and grape growing. 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.

their land

Spain | Penedès

The Penedès has long been associated with innovative vineyards and wineries. In the 1970s, it became the first area in Spain to use stainless steel equipment and cold-fermentation. Since then the Penedès producers have been making excellent modern wines blending native with French varieties. There are three sub-regions of the DO: Baix Penedès on the coast, Mitja- Penedès, with rolling countryside and good southeastern exposure to the sun (the majority of the DO's production is here), and the Alt-Penedès which rises to 800 meters on the fringes of the central meseta.

the wine

100% Xarel·lo

Grapes are grown on the Serral vineyard, on five plots (ranging from 13-50 years old) oriented to the southeast on calcareous soils formed in the Miocene. The vineyard is characterized with a marked sandy texture, shallow and with a low organic material content. Handpicked, each plot is vinified separately in stainless steel on the lees.

Alcohol: 12%

press

92 points, *Robert Parker's Wine Advocate*

"The 2013 Silencis is pure Xarello from a cold vintage harvested on September 25, which is the date when Xarello used to be harvested 30 years ago. They introduced some big changes in 2013, like not filtering or clarifying the wine, so it's very cloudy, and retains some of the gas, which gives a fresh sensation. Other than that, it feels very pure, lively and may I say? authentic. It's like night and day between 2012 and 2013. Apple notes, smoky, flinty, bread dough and a salty, mineral finish with superb acidity and freshness. Pure acid, fruit juice with an electric feeling in the palate. A superb Mediterranean Xarello that should develop well. Very good price for what it is. Drink now-2018."

