



## RAVENTÓS I BLANC



### BLANC DE BLANCS 2015

**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** | 42% Xarel·lo, 38% Macabeo & 20% Parellada

**VINEYARDS** | From the plots *La Barbera*, *La Plana* and *El Viader* which have deep calcareous soils with a sand-rich loamy texture giving freshness and elegance and *El Llac*, a 40 year old plot with marine fossils providing structure and complexity. Biodynamic viticulture.

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

**ALCOHOL** | 12.1%

**BAR CODE** | 8421478750150

### TASTING NOTES

A structured, fresh and complex wine with white floral notes on the nose. The wine is impeccably balanced with a marked minerality, soft and fresh fruit flavors, and some nutty notes. The small, nicely integrated bubbles and saline qualities are in perfect harmony with the slightly creamy texture.

