



VALKYRIE

SELECTIONS



RAVENTÓS I BLANC

BLANC DE BLANCS 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.

BLANC DE BLANCS 2018 ||

BLEND | 40% Xarel·lo, 35% Macabeo, 20% Parellada & 5% Malvasia de Sitges

VINEYARDS | From the plots *La Barbera*, *La Plana*, *El Plat* 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

PRESS | 92 VIN

“Pale, green-tinged yellow. Lively, mineral-accented citrus and orchard fruits and succulent flowers on the nose, along with fennel and ginger accents that build as the wine stretches out. Sharply focused and lively on the palate, offering intense Meyer lemon, pear skin and honeysuckle flavors underscored by a smoky mineral quality. Shows impressive energy and mineral thrust on the finish, which hangs on with strong tenacity.” - Josh Reynolds

