

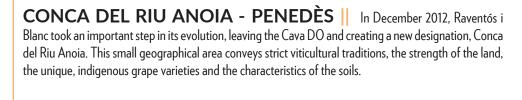
RAVENTÓS I BLANC





BLANC DE BLANCS 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.





BLANC DE BLANCS 2019 ||

BLEND | 40% Xarel.lo, 39% Macabeo, 15% Parellada & 6% 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% 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.