



RAVENTÓS I BLANC



DE LA FINCA 2013

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 | 50% Xarel.lo, 40% Macabeo & 10% Parellada

VINEYARDS | The historic Vinya dels Fòssils is located on the highest terraces of the Anoia River, with marine soils. Xarel.lo from Clot de les Comes and del Coll, Macabeu de La Barbera and Parellada from La Vinya del Mingo.

WINEMAKING | Made in the traditional method. Vinification is done separately by the variety and soil type in stainless steel tanks followed by blending and secondary fermentation in the bottle, aged for a minimum of 3 years. Zero Dosage.

ALCOHOL | 11.5%

PRESS | 93 WA

"This is very chalky and salty, like a sea breeze and as it's kept in contact with the lees for longer, it has more developed aromas and a superb texture provided by the tiny bubbles. It's very lively and youthful, vibrant, with tension, with years ahead of it. This is truly outstanding. It could very well be the finest vintage of this wine ever." - Luis Gutierrez

