



## RAVENTOS I BLANC



### DE NIT BRUT ROSE 2013

**RAVENTOS 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% Macabeo, 37% Xarel.lo, 14% Parellada & 7% Monastrell

**VINEYARDS** | Macabeo & Xarel.lo from the northeast facing vineyards of La Plana, Parellada from the southeast facing La Barbera plot on the El Serral hillside & Monastrell from the lower terraces of El Serral. All handpicked and farmed biodynamically.

**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. Dosage: 4gr/l

**ALCOHOL** | 11.9%

**BAR CODE** | 8421478750150

**PRESS** | 91 WA

"The color is extremely pale (it could even pass as a Blanc de Noir) and the nose is very similar to the 2013 L'Hereu, perhaps not as fine, with very nice, clean fruit. The palate might have a little more weight, with faint flower notes, very good acidity and a little bit of tannin coupled with acidity that gives it length and persistence and a distinct elegant rusticity. This is a perfect aperitif wine." - Luis Gutierrez

