



RAVENTÓS I BLANC



DE NIT BRUT ROSE 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 | 40% Xarel·lo, 36% Macabeo, 18% Parellada & 6% Monastrell

VINEYARDS | The white varieties for De Nit are from the La Barbera, La Plana and El Viader estate plots with deep calcareous soils with a sand-rich loamy texture giving freshness and elegance. The Monastrell, providing color (without sacrificing freshness) is from the lower terraces of the El Serral hillside.

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

ALCOHOL | 12%

BAR CODE | 8421478750150

TASTING NOTES |

A pale, subdued and elegant pink color with clean, pure and almost crystalline aromas of light citrus, red flowers, white fruit, and a touch of cassis. The clean nose evolves with a smooth, voluminous and fruity texture, pleasant freshness and fine bubbles. Driven by a very good balance, with low dosage (Extra Brut).