

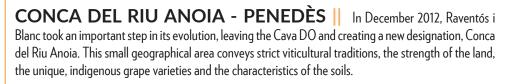
## **RAVENTÓS I BLANC**





## **DE NIT 2016**

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.





## **DE NIT 2016** ||

BLEND | 48% Xarel.lo, 15% Macabeo, 32% Parellada & 5% 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

PRESS | 91 VIN

"This energetic pink bubbly from one of Spain's iconic producers displays intense red berry, blood orange and floral character with a mineral flourish. Chewy and tightly focused, the 2016 shows a refreshingly bitter edge on a dry, persistent finish that emphatically repeats the floral theme." - Josh Raynolds