



RAVENTÓS I BLANC

La Finca Gran Reserva 2009

the growers

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 – each generation involved in wine making and grape growing. 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.

their land

Spain | Conca del Riu Anoia | Penedès

In 1872, Josep Raventós Fatjó began experimenting with Spanish wines made in the same manner as was being done in Champagne, France – and hence, CAVA was born. But unlike Champagne, the DO Cava designation is defined by a specific practice of winemaking, rather than a region where wine is made. There are over six regions with the DO Cava status, though over 90% of production is from the Penedès region. The town of Sant Sadurn d'Anoia is the unofficial Cava capital in the heart of Penedès, home of many top producers, including the benchmark estate of Raventós i Blanc.

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 will convey strict viticultural traditions, the strength of the land, the unique, indigenous grape varieties and the characteristics of the soils.

the wine

45% Xarel·lo, 30% Macabeo & 25% Parellada

From a selection of nine plots on the Serral Hill, mainly with a north or north-easterly exposure, between the woods and the lake, where the estate finds the coolest temperatures during the ripening period. Vinification done separately by variety and soil type in stainless steel tanks followed by blending and secondary fermentation in bottle, aged for a minimum of 3 years.

Dosage: 3.5gr/l

Alcohol: 12%

UPC: 8421478701008

press

93 points, *International Wine Review*

"Medium yellow straw. De La Finca reveals a mineral-accented bouquet with hints of hazelnut and pear tart. It's rich and creamy in the mouth with excellent purity and depth and lingering mineral and toasty lees notes. Beautifully structured. Made from Xarello blended with Macabeo and Parellada from selected vineyard parcels, mostly north and northeast facing. Spends a minimum of 3 years on the lees. 3.5 g/l RS"

