



## RAVENTÓS I BLANC



### MANUEL RAVENTÓS 2008

**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** | 70% Xarel.lo, 15% Macabeu & 15% Parellada

**VINEYARDS** | Xarel.lo from El Clos, a north facing plot with the coolest and dampest microclimate on the estate, creating very long ripening cycles giving structured wines with excellent natural acidity. Parellada from La Creueta, the sandy soils giving concentrated wines. Macabeu from La Vinya dels Fòssils, freshness and minerality from this lowest lying plot.

**WINEMAKING** | Made in the traditional method. 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 6 years. Zero Dosage.

**ALCOHOL** | 12.2%

**PRESS** | 93 WA

"This 2008 is sharp and direct, very lively, vertical and mineral. This is probably a little thinner, but I like the austerity, the verticality it displays. This is the more evolved of the three vintages produced." - Luis Gutierrez

