



VALKYRIE

SELECTIONS



RAVENTÓS I BLANC

TEXTURES DE PEDRA 2013

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 | 30% Xarel.lo, 25% Xarel.lo Vermell, 25% Sumoll, 15% Bastard Negre & 5% Parellada

VINEYARDS | Xarel.lo and Bastard Negre from Vinya Més Alta, located at the top of the Serral hill, the highest plot on the estate - an unusual stony soiled vineyard with excellent drainage and low yields. Sumoll and Parellada in a high altitude vineyard in the West of the Conca del Riu Anoia, in which the varieties are co-planted.

WINEMAKING | Made in the traditional method. Vinification is done separately by variety (except Sumoll & Parellada) and soil type in stainless steel tanks followed by blending and secondary fermentation in the bottle, aged for a minimum of 42 months. Zero Dosage.

PRESS | 93 WA

“It has a deep golden color and a very intense, characterful nose, but it's in the palate where you get the intensity, the pungent flavors, the salty tastiness, the depth, the liveliness and the electricity. This is only the third vintage of this wine, from one of the best vintages in recent years together with 2007 and 2010. This is more mineral and austere, from stonier, shallow soils at higher altitude.” - Luis Gutierrez

