



# RAVENTÓS I BLANC L'Hereu Brut Reserva 2011

## 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% Macabeo, 35% Xarel.lo & 20% Parellada

From the plots of La Plana and El Viader, L'Hereu is vinified in the traditional method (Champenoise). Vinification in stainless steel tanks followed by blending and secondary fermentation in bottle, aged for a minimum of 15 months. Vines are 20-50 years old, all handpicked and farmed biodynamically.

Dosage: 8.5gr/l                      Alcohol: 12%                      UPC: 8421478750150

## press

**91 points**, *International Wine Review*

“A nicely balanced wine that's bright and lively. It reveals a fragrant floral bouquet, subtle lees and fruit flavors, and finishes very long and dry with a strong chalky mineral element. Bright acidity cleanses the palate.”

**90 points**, Robert Parker's *The Wine Advocate*

“A blend of Macabeo, Xarello and Parellada from their own vineyards and some grapes sourced from growers located in the Anoia valley in Penedes, which aged for 18 months. All bottles have the disgorgement date on the back label, so they are not all the same in bottle with 8.5 grams of residual sugar. It is pale yellow-colored with fresh notes of apple and yeasts, some toasted bread with a sharp palate with high acidity, clean and refreshing, powerful yet elegant, with a citric finish. Drink now.”

