



VALKYRIE SELECTIONS

REVIEWS
WINE ADVOCATE
OCTOBER 2016

RAVENTOS I BLANC



De La Finca 2013 || 93 points

“The 2013 De la Finca, from the estate, is the wine originally designed by Pepe Raventós’ grandfather and it is produced with grapes picked from the Vinya dels Fòssils, the fossil vineyards part of El Serral, the east-facing part of their property—which has limestone soils from 16 million years ago rich in marine fossils. It tends to produce the more mineral wines here. It is a blend of 50% Xarello, 40% Macabeo and 10% Parellada. Each variety is produced separately, blended and put in bottle for the second fermentation, and the bottles are never disgorged before they’ve been in contact with the lees for 30 months, during which time they are manually turned. 2013 is a low pH and high acidity vintage, something Pepe Raventós loves. They consider 2013 one of the best vintages ever in their property, which produced electric acidity and great clarity. 43,526 bottles produced. This is very chalky and salty, like a sea breeze and as it’s kept in contact with the lees for longer, it has more developed aromas and a superb texture provided by the tiny bubbles. It’s very lively and youthful, vibrant, with tension, with years ahead of it. This is truly outstanding. It could very well be the finest vintage of this wine ever. For comparison’s sake, I also tasted a magnum. If you intend to lay it down, get magnums! There are some 4,000 magnums of this.”

“Raventós i Blanc keep working on their idea to get a separate appellation for the banks of the Anoia River, where they are located within the Penedès region. Of course, they were the first of the big names to leave the Cava appellation. As for the wines, there is a new, unusual sparkling wine from somehow obscure local grapes, Bastard Negre, Sumoll and Xarello Vermell called Textures de Pedra, stone textured, 5,000 bottles first produced in 2011. And they are also releasing two mixed cases of three bottles each with different vintages from their Manuel Raventós cuvée, three of them library releases under the Enoteca Personal, 1998, 1999 and 2000. I tasted the 2000 last time, but this time we were unlucky and got some corked bottles and I told them not to uncork anymore, as they keep very small stocks. They also sell tiny quantities of the Manuel Raventós cuvée 20 years after the vintage. It’s a virtual wine, but it’s extraordinary.”



Reviewed by Luis Gutierrez || www.vselections.com