



# VALKYRIE SELECTIONS

REVIEWS  
WINE ADVOCATE  
OCTOBER 2016

## RAVENTOS I BLANC



Textures de Pedra 2012 || 92 points

“The new kid on the block, first produced as a limited cuvée in 2011, is this unusual blend of traditional grapes, with other rarer Mediterranean varieties, 30% Xarello, 20% Xarello Vermell (a clone of Xarello which has a pinkish skin), 20% Sumoll (a red grape), 20% Bastard Negre (apparently Graciano, which I’ve never heard before), also a red grape, and 10% Parellada; it is a wine with low alcohol and high acidity that provided sharpness. The Xarello and Bastard Negre are planted at the highest altitude in the property on stony soils and produce very low yields, and the Sumoll and Parellada were co-planted some 50 years ago, sourced from a local producer from the west of the river banks of the Anoia River. The wine matured in contact with the lees for some 42 months and no sugar was added to it, so it’s a Brut Nature. It’s a darker shade of yellow, like a blanc de noirs, and it felt very serious, with a slightly closed nose. It develops more oxidative and lees notes, with smoky aromas and a core of ripe yellow fruit, exuberant and with a nice mouthfeel, very dry and tasty. This is closer to something from Selse than Larmandier. This is a great addition to the portfolio, a nice complement. 2012 was a very short vintage and they produced 8,132 bottles.”

*“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](http://www.vselections.com)