

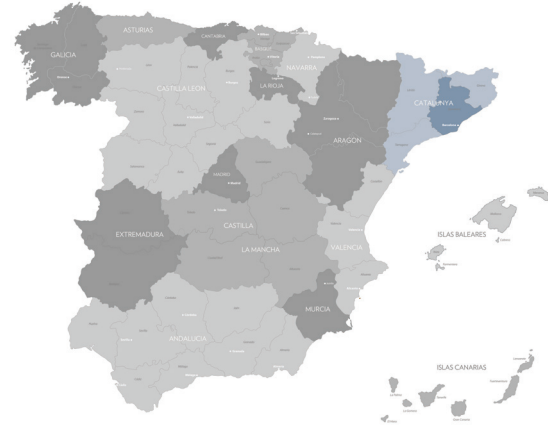


VALKYRIE

SELECTIONS



RAVENTÓS I BLANC



DE LA FINCA 2022

RAVENTÓS I BLANC || The Raventós i Blanc estate, founded in 1497 and passed on through twenty-one generations to the present day, is a global reference for its viticulture methods. The estate, an agricultural organism surrounded by forests, a lake, and two hills that define the microclimate, is a living example of sustainable viticulture. The wines, with their unique character derived from the minerality of our soils and the demanding and respectful viticulture, are a testament to our commitment to quality and sustainability.

CONCA DEL RIU ANOIA - Penedès || In December 2012, Raventós i Blanc left the Cava DO to create a new designation: Conca del Riu Anoia. This small geographical area conveys strict viticultural traditions, the strength of the land, unique indigenous grape varieties, and the characteristics of the soils. Vineyards are farmed organically and biodynamically, and wines are all estate-grown, vintage-specific, and aged for a minimum of 18 months.

DE LA FINCA 2022 ||

BLEND | 60% Xarel·lo, 30% Macabeu & 10% Parellada

VINEYARDS | The historic Vinya dels Fòssils is located on the highest terraces of the Anoia River, with marine soils. Xarel·lo from Clot de les Comes and del Coll, Macabeu de La Barbera and Parellada from La Vinya del Mingo.

WINEMAKING | Made in the traditional method. Vinification is done separately by the variety and soil type in stainless steel tanks followed by blending and secondary fermentation in the bottle, aged for a minimum of 3 years. Zero Dosage.

PRESS | 94 VIN / 93 WA

“It has a bright, almost fluorescent yellow color and a very expressive nose with notes of yeasts and Mediterranean herbs, subtler, more complex and with smaller, more integrated bubbles and a vibrant, clean and precise palate, super tasty. It comes from the plots on slopes already classified by Pepe Raventós’s grandfather. Here, they have lower yields, accentuated by the vintage, which is more marked in the wine, as it’s always from the same plots. The whole clusters are pressed, looking for longer aging potential, and fermentation is in concrete, always thinking about a longer-lived wine. It’s a generous wine from a generous year..”

