

RAVENTÓS I BLANC • BLANC DE BLANCS

TYPE

SPARKLING EXTRA BRUT

LOCATION

SANT SADURNÍ D'ANOIA, PENEDES, CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Xarel-lo, Macabeu, Parellada

Vines Age: 20 to 50 years

Elevation: 440 to 670 ft

Soil: First layer of clay. Second layer, compact clays. Calcareous base rock encrusted with marine fossils

Climate: Mediterranean

Harvest: Manual harvest

WINEMAKING

Winemaker: Pepe Raventós, Joan Munne

Fermentation: 1st fermentation in temperature-controlled stainless steel vats, 2nd fermentation in the bottle

Maturation: Minimum 18 months in the bottle in contact with the lees

WINE

Alcohol: 12%

Production: 18,500 cases

PITCH

- Minimum aging of three years in stacks
- The disgorging date is indicated on the back label
- No added expedition liquor
- Biodynamic agriculture
- Drink over next 5 years
- Pepe Raventós is the 21st generation of his family that have been making wine since the end of the 15th century

TASTE

Mineral, white fruit, fennel, fresh

AWARDS AND PRIZES

The Wine Advocate: **91** (2016), **90** (2015), **90** (2014), **91**(2013), **90** (2011)

Wine & Spirits: **93** (2013)

Decanter Magazine: **91** (2012)
