

RAVENTÓS i BLANC • DE NIT

TYPE

SPARKLING ROSÉ

LOCATION

SANT SADURNÍ D'ANOIA, PENEDÈS. CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Xarel-lo, Macabeu, Parellada, Monastrell

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 controlled temperature stainless steel vats, 2nd fermentation in the bottle

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

WINE

Alcohol: 12%

Production: 16,500 cases

PITCH

- The disgorging date is indicated on the back label
- Not added expedition liquor
- Biodynamic agriculture
- The tirage and second fermentation are carried out following the traditional method
- 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, touch of red fruit, fennel, fresh

THINK

Rosé Champagne

AWARDS AND PRIZES

The Wine Advocate: **92** (2016), **91** (2015), **91** (2013), **90** (2011), **93** (2009) Decanter Magazine: **91** (2013)

