

# RAVENTÓS i BLANC • TEXTURES DE PEDRA

TYPE  
**SPARKLING**

LOCATION  
SANT SADURNÍ D'ANOIA, PENEDES, CATALUNYA, SPAIN



## VINEYARD

Grape Varieties: Sumoll, Bastard Negre (Graciano), Xarel·lo Vermell  
Vines Age: 17 to 62 years  
Elevation: 440 to 670 ft  
Soil: Stony  
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 42 month in the bottle in contact with the lees

## WINE

Alcohol: 12.5%  
Production: 660 cases

## PITCH

- The disgorging date is indicated on the back label
- Not added expedition liquor
- Biodynamic agriculture
- Drink over next 5 years
- The geology of these plots means that the vines' roots have to reach down to deeper layers in order to find water (the soil is fresher), and this produces grapes that favour the creation of more concentrated wines, with more structure.
- Pepe Raventós is the 21st generation of his family that have been making wine since the end of the 15th century

## TASTE

Mineral, tension, red fruit, fennel and herbaceous aromas, autolytic

## THINK

Grand Cru Champagne

## AWARDS AND PRIZES

The Wine Advocate: **93** (2014), **93** (2013), **92** (2012)

Decanter Magazine: **93** (2011)

Champagne & Sparkling Wine World Championship 2014: Gold Medal