

RAVENTÓS I BLANC • DE LA FINCA

“De la Finca sparkling wine is made with grapes from our oldest vines, planted using the gobelet system in 1964 in the Vinya dels Fòssils.”

TYPE

SPARKLING CONCA DEL RIU ANOIA

LOCATION

SANT SADURNÍ D'ANOIA, PENEDES. CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Xarel·lo, Macabeu, Parellada

Vins Age: 20 to 55 years

Elevation: 440 to 670 ft

Soil: First layer of clay. Second layer, compact clays. Calcareous base rock encrusted with marine fossils and a high fossil content

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 36 month in the bottle in contact with the lees

WINE

Alcohol: 12%

Production: 4,500 cases

PITCH

- Situated on the highest terraces of the River Anoia, the Vinya dels Fòssils vineyard has marine soils with a high fossil content
- The disgorging date is indicated on the back label
- Not added expedition liquor
- Biodynamic agriculture
- Drink over next 10 years

TASTE

Mineral, white fruit, fennel, fresh, autolytic aromas (brioche, almonds...)

AWARDS AND PRIZES

The Wine Advocate: **92** (2015), **92** (2014), **93** (2013), **91** (2012), **91** (2010), **90** (2009), **91** (2003)

Wine & Spirits: **92** (2011)

Decanter Magazine: **91** (2013)