



RAVENTÓS i BLANC

Raventós i Blanc,

`Textures de Pedra` Blanc de Noirs 2016

Cataluña, Spain



Grape Varieties **50% Xarel-lo Vermell**
 25% Bastard Negre
 25% Sumoll

Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	12%
Residual Sugar	0.5g/L
Acidity	6.88g/L
Wine pH	2.94
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Raventós i Blanc is owned by one of Spain's most historic winemaking families with a viticultural tradition dating back to 1497. They have been at the forefront of Cava production since Josep Raventós Fatjó produced Spain's first traditional method sparkling wine in 1872 from Xarel-lo grown on their estate. Today, Raventós i Blanc is run by Pepe Raventós, who aims to "convey our viticultural traditions, the strength of our land and the characteristics of our soils," Pepe took the decision to leave the Cava DO in 2012, in order to focus on the estate's 50 hectares of vines in the more distinctive Conca del Riu Anoia region.

VINEYARDS

Raventós i Blanc's 50 hectares of vines are located in the Conca del Riu Anoia in Alt Penedès. Biodynamic principles are adhered to, using manure from the farm's animals as the base for the compost. The climate here is Mediterranean with mild winters and warm, dry summers. The estate is surrounded by three mountain ranges: Sierra Litoral in the east, which acts as a rain shadow from the wetter coastal areas, Montserrat in the north and Sierra d'en Compte in the west, both providing wind breaks and cooling temperatures from the Pyrenees. The vineyards are divided into 44 plots, depending on the different soils and microclimates. The grapes for Textures de Pedra are sourced from Vinya Més Alta, the estate's highest site. It faces north-east at 200 metres above sea level and is comprised of distinctive stony soils with a large presence of calcareous pebbles.

VINTAGE

2016 saw the lowest levels of rainfall since 1960. Winter was mild and, despite the lack of spring showers, budding for the Xarel-lo Vermell was excellent with a large number of grapes. The continued dry weather meant that the risk of disease in the vineyards was minimal but consequently the grapes were of a low weight, significantly reducing yields. A much-welcome episode of rain on 22nd July helped to build some water reserves in the soils and allowed the grapes to reach phenolic ripeness. Harvest of the Sumoll and Bastard Negre took place on 25th August, with the Xarel-lo Vermell being the last varietal to be brought in on 31st August.

VINIFICATION

The hand-picked grapes were meticulously sorted upon arrival at the winery and then each variety was vinified separately. After a gentle pressing in a pneumatic press, the must was settled at cool temperatures before undergoing a 9 to 15 day fermentation in stainless-steel tanks, using indigenous yeasts, at controlled temperatures. The wine was then aged on its lees for 48 months.

TASTING NOTES

The zero dosage enables the complex layers of fruit to shine, revealing intense aromas of fig, walnut and acacia honey which carry through to the palate. A creamy mouthfeel from the lees ageing, fine mousse and lifted acidity culminate in a long persistent finish.

AWARDS

Decanter World Wine Awards 2021, Gold Medal Winner

LIBERTY WINES