

Raventós i Blanc,
`De Nit` Rosé 2018
Cataluña, Spain



Grape Varieties **40% Xarel-lo**
 34% Macabeo
 19% Parellada
 7% Monastrell

Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	12%
Acidity	6.2g/L
Wine pH	3.06
Notes	Certified Biodynamic, Certified Organic

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 fruit for this wine is sourced from the La Plana vineyard. These are the estate's youngest vines, which are grown on clay-loam soils with a large amount of fossils. This gently sloping vineyard sits at 120-170 metres above sea level.

VINTAGE

The 2018 vintage experienced high levels of rainfall, with mild temperatures throughout winter and spring, and some humidity. Diligent vineyard management and application of biodynamic treatments were crucial to limiting the development of mildew, with losses of 5-10% of some varieties due to mildew. There were some heat spikes in summer, but the vines retained good levels of acidity at harvest, which was slightly later than 2017.

VINIFICATION

The grapes were brought into the winery using gravity and pressed using the pneumatic press at low pressure. The Macabeu and Parellada were pressed and vinified separately and the Monastrell and Xarel-lo were pressed together. The juice was settled at cool temperatures prior to undergoing fermentation in stainless-steel tanks using native yeasts. The wine was aged on the lees for 18 months.

TASTING NOTES

The De Nit blends the local white grape varieties with Monastrell, resulting in a lovely pale pink sparkling rosé. Aromas of citrus, white fruit and hints of fennel follow through to the palate which has an elegant mousse and lifted, long finish.