

Raventós i Blanc,
`De Nit` Rosé 2020
Cataluña, Spain



Grape Varieties **44% Xarel-lo**
 39% Macabeo
 12% Parellada
 5% Monastrell

Winemaker	Pepe Raventós & Joan Munne
Closure	Natural Cork
ABV	12%
Acidity	6.1g/L
Wine pH	3.09
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 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

After a wet autumn, January brought storms which resulted in even heavier rains. A very wet and warm spring meant that mildew was an issue in all plots and resulted in between 50% and 70% less production. However, although lower in quantity, the harvest produced grapes of superb quality and concentrated flavours.

VINIFICATION

The grapes were brought into the winery using gravity and pressed using the pneumatic press at low pressure. All varieties were pressed separately. The juice was settled at cool temperatures prior to undergoing fermentation in stainless-steel tanks using native yeasts. Each variety was also fermented separately in different tanks. The wine was aged on the lees for 18 months.

TASTING NOTES

Wild, citrus and white fruit with typical notes of Mediterranean herbs such as fennel. A voluminous mouthfeel with good structure, and an elegant, fresh and persistent finish.