



RAVENTÓS i BLANC

Raventós i Blanc,

`Textures de Pedra` Blanc de Noirs 2018

Cataluña, Spain



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

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| Winemaker | Pepe Raventós |
| Closure | Natural Cork |
| ABV | 12% |
| Residual Sugar | 0.8g/L |
| Acidity | 6.8g/L |
| Wine pH | 3.21 |
| Notes | Certified Organic, Vegetarian, Practising Biodynamic, 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

2018 was a rainy and very humid year, with extreme temperatures experienced in the summer. The spring saw a lot of rain, which caused problems with mildew and an estimated 5-10% loss of production resulting from this. The summer was dry and hot, with temperatures reaching highs of 40°C. The harvest occurred in fresh and humid conditions, with picking starting on 25th August for the Sumoll, 3rd September for the Xarel.lo Vermell and 5th September for the Bastard Negre.

VINIFICATION

The hand-picked grapes were meticulously selected in the vineyards. Upon arrival at the winery 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 cement tank, using indigenous yeasts, at controlled temperatures of 17 - 21°C. The wine did not undergo malolactic fermentation, but aged on its lees for 42 months before being clarified, disgorged and bottled.

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.

LIBERTY WINES