

Raventós i Blanc,
`De Nit` Rosé 2021
Cataluña, Spain



Grape Varieties

49%	Xarel-lo
34%	Macabeo
12%	Parellada
5%	Monastrell

Winemaker	Pepe Raventós & Joan Munne
Closure	Natural Cork
ABV	12%
Residual Sugar	4g/L
Acidity	6g/L
Wine pH	3.09
Bottle Sizes	75cl, 150cl
Notes	Certified Biodynamic, 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

A very wet year, although there was little rain during autumn. The winter was dry and warm, followed by a cool spring without any frost or disease pressure. There was a heat wave at the start of summer which brought the harvest forward slightly, with rain falling during harvest. The harvest started with the Macabeo grapes on the 18th of August, with the Parellada harvest starting on the 8th of September.

VINIFICATION

The grapes were brought into the winery using gravity and pressed using the pneumatic press at low pressure. The Macabeo and Parellada grapes were pressed separately, and the Monastrell and Xarel-lo 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

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.