



Raventós i Blanc,
`De la Finca` 2020
Cataluña, Spain



Grape Varieties	50% Xarel-lo 40% Macabeo 10% Parellada
Winemaker	Pepe Raventós, Joan Munné
Closure	Natural Cork
ABV	12%
Residual Sugar	0.8g/L
Acidity	5.9g/L
Wine pH	3.01
Bottle Sizes	75cl, 150cl
Notes	Certified Biodynamic, 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 De la Finca come from old vines in the Vinya dels Fòssils plot. This vineyard sits at 170-190 metres above sea level, where grey clay top soils sit above sandy subsoils containing small fragments of marine fossils. The vines are trained in both Goblet and double Royat trellising systems.

VINTAGE

The 2020 vintage will be remembered for its high humidity, heavy rains and warm spring. The humidity and excessive rains caused production losses of 5-10% due to an attack of mildew, the team implemented important green pruning work and phytotherapy treatments to successfully limit the damages. After the rains passed, the summer months were dry and consistent, ensuring optimal ripening conditions for the remaining grapes. Despite the challenges of this vintage, it has become one of the most sought after years of the Conca del riu Anoia.

VINIFICATION

The grapes were hand harvested and separated by variety before being crushed in a pneumatic press at a low pressure. Fermentation took place in stainless steel tanks, using native yeasts, at 17 to 21°C for approximately 9 to 15 days. The wine was then blended and aged for 30 months on less, in bottle.

TASTING NOTES

On the nose this wine is fruity with hints of citrus, toast and pastry. On the palate, it is expressive, elegant and fresh, with a distinctive mineral note and a long, impressive finish.