



RAVENTÓS i BLANC

Raventós i Blanc,

`Textures de Pedra` Blanc de Noirs 2019

Cataluña, Spain



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

Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.8g/L
Acidity	5.7g/L
Wine pH	3.16
Bottle Sizes	75cl
Notes	Practising Biodynamic, Practising 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 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

The 2019 vintage will be remembered as a wonderful year, starting with a wet autumn that enabled soils to build up sufficient water reserves. The spring months were fresh, providing a long and fresh vegetative cycle with no fungal pressure. The dry and warm summer finished the season off with an excellent ripening period. The resulting harvest was of excellent quality.

VINIFICATION

The grapes were hand harvested before entering the winery using gravity. The varieties were kept separate and underwent a gentle pressing using a pneumatic press at low pressure. Alcoholic fermentation took place in cemented tanks at temperatures of 17 - 21°C using native yeast. Post fermentation, the wine was aged in racks on the lees for 42 months.

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