



Raventós i Blanc,  
 `Textures de Pedra` Blanc de Noirs 2020  
 Catalunya, Spain



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

Winemaker	<b>Pepe Raventós</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.8g/L</b>
Acidity	<b>5.5g/L</b>
Wine pH	<b>3.11</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic, Vegetarian, Vegan</b>

## 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 grapes for Textures de Pedra are sourced from Vinya Més Alta, situated at the top of the Turó del Serral, 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, which are eroded from the Catalan mountain range that existed 120 million years ago.

## VINTAGE

The 2020 vintage saw a lot of humidity as well as Storm Glòria in January bringing very strong rain. Between 50 - 70% of total production was lost due to mildew caused by an unusually warm and humid Spring. Although production was smaller than usual, the grapes that were harvested were extremely concentrated and flavourful.

## 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 over a period of between 9 to 15 days, and was carried out in cement tanks at temperatures of 17 - 21°C, using indigenous yeasts. After 9 months of ageing in the cement tanks, second fermentation took place in the bottle with the wine aged in racks, on lees, for 42 months.

## TASTING NOTES

Golden salmon in colour, this wine boasts an extremely aromatic nose with aromas of strawberries, pear, peach, citrus, and lightly dried apricot. The palate is elegant and fresh with a well-integrated fine mousse. Flavours of cherries and blackberries are paired beautifully with baked apples and mineral touches.