

Raventós i Blanc,
Blanc de Blancs 2023
Cataluña, Spain



Grape Varieties	50% Xarel-lo
	35% Macabeo
	10% Parellada
	5% Malvasía de Sitges
Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	12%
Residual Sugar	4g/L
Acidity	5.5g/L
Wine pH	3.08
Bottle Sizes	75cl
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 has 50 hectares of vines in the Conca del Riu Anoia, Alt Penedès. They are farmed using Biodynamic principles, with 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, according to their soils and microclimates. The fruit for the Blanc des Blancs is sourced mainly from the 'La Plana' vineyard. These are the estate's youngest vines, grown on clay-loam soils with a high percentage of fossils. This gently sloping vineyard sits at 120-170 metres above sea level.

VINTAGE

The 2023 vintage was impacted by extreme drought. Throughout the vegetative cycle, only 232 millimetres of rainfall was recorded, compared to an average of 500 millimetres over the past decade. This, combined with the impact of drought during the previous two consecutive vintages, led to a yield reduction of up to 60% in the vineyards and the earliest harvest in recent memory. Despite these challenges, the quality and health of the grapes were outstanding, with excellent concentration and balanced acidity.

VINIFICATION

All Raventós wines are made using the traditional method. Each variety was handpicked and then vinified separately, starting with the grapes being pressed in a pneumatic press at low pressure. 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 with no malolactic fermentation allowed.

TASTING NOTES

Fresh, citrus nose with a hint of delicate Mediterranean herbs. The palate is elegant and well-balanced, with a full mouthfeel and a delicious, persistent finish.