



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 Fossils 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.

VINTAGE

The 2022 vintage was extremely dry and warm. There was sufficient rainfall during bud break, which was followed by three heat waves throughout the spring. The summer was hot and dry, creating low yields of healthy and concentrated grapes, which were harvested from 16 August to 2 September.

Grape Varieties	60% Xarel-lo 30% Macabeo 10% Parellada
Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	12%
Residual Sugar	0.8g/L
Acidity	6.1g/L
Wine pH	3.05
Bottle Sizes	150cl
Notes	Certified Organic, Practising Biodynamic

VINIFICATION

The grapes were hand harvested and separated by variety before being crushed in a pneumatic press at a low pressure. Fermentation took place at 17 to 21 degrees celsius in stainless steel and cement tanks using indigenous yeasts; lasting for approximately 9 to 15 days. The wine was then blended and aged on lees in the bottle for 30 months.

TASTING NOTES

De la Finca shows aromas of lemon peel, green apple and pear, with subtle notes of fennel, toasted almond and a distinct chalky minerality from its limestone soils. The palate is dry and focused, with fine, persistent mousse and bright acidity. Citrus and orchard fruit are balanced by savoury, saline and mineral notes, leading to a long, clean and structured finish that reflects its single-vineyard origin and extended lees ageing.