



RAVENTÓS i BLANC

Raventós i Blanc,

`Textures de Pedra` Blanc de Noirs 2021

Cataluña, Spain



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

Winemaker	Pepe Raventós
Closure	Natural Cork
ABV	12.5%
Acidity	5.7g/L
Wine pH	3.11
Bottle Sizes	75cl
Notes	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 farms 50 hectares in the Conca del Riu Anoia (Alt Penedès), practicing biodynamics with compost made from farm animal manure. The Mediterranean climate brings mild winters and warm, dry summers, while three surrounding mountain ranges create rain shadow, wind protection, and cooling influences. Textures de Pedra comes from Vinya Més Alta, the estate's highest vineyard atop Turó del Serral at 200 metres, facing northeast, with distinctive stony, calcareous soils formed from ancient Catalan mountain erosion.

VINTAGE

The 2021 vintage was very dry but temperate. Good water reserves from a wet 2020 supported even budburst and healthy growth despite minimal rainfall. A cold winter, mild spring, and summer heatwave reduced yields but produced a healthy, concentrated harvest. Annual rainfall was just 326 millimetres (vs. a 20-year average of 517.8 millimetres), while average temperatures (15.2°C) remained near normal.

VINIFICATION

All Raventós wines are produced using the traditional method. 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 48 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.

LIBERTY WINES