

Raventós i Blanc

Textures De Pedra No Dosage

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Conca del Riu Anoia

THE STORY

Raventós i Blanc is a point of reference worldwide for its working viticulture methods. From our historical and family farm, comes the Raventós i Blanc sparkling wines. Wines with a unique character marked by the minerality of our soils and by a demanding and respectful viticulture (certified biodynamic estate and certified organic sparkling wines). An estate that since 1497 belongs to the Raventós family, and where in 1872 the first Catalan champagne was produced. Probably one of the longest winemaking traditions in the world. Today it is an agricultural organism surrounded by forests, a lake and two hills that mark our microclimate. Our animals help us to regenerate the soils and create the compost while the horses work the vineyard according to ancestral traditions.

THE ADJECTIVES

OVERALL: Exuberant and intense.

AROMAS / FLAVORS: Citrus, sour strawberries, with notes of fuji apple, underbrush, menthol, pastry cream notes.

MOUTHFEEL: Complex and maintains the exuberance of the nose.

THE SELLING POINTS

PAIRINGS: Whitefish, seafood.

