

Raventós i Blanc

Manuel Raventós No Dosage

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Conca del Riu Anoia

CEPAGE: 75% Xarel·lo, 25% Macabeo

WINEMAKING: Handpicked using trailers of up to 2,500 kg. Press: entry by gravity. Low pressure pneumatic press. Alcoholic fermentation: stainless steel tanks. Each plot fermented with wild yeast separately in different tanks. Aging: 9 months on lees in stainless steel tank. Bottling. Traditional Method, second fermentation in bottle. Disgorging. Aging 70 months on the lees. Brut nature.

ALCOHOL BY VOLUME: 12.5%

AGING: Minimum of 70 months on the lees in bottle

ANNUAL PRODUCTION: 2.896 bottles



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: Very creamy and wide.

AROMAS / FLAVORS: A high aromatic intensity and a wide range of aromatic nuances that come out over time in the bottle

MOUTHFEEL: Complex and maintains the exuberance of the nose.

THE SELLING POINTS

Manuel Raventós' selection of the best wines of the

AWARDS: 17pts Jancis Robinson, TOP 100 Wineries of 2023 Wine & Spirits

SUSTAINABILITY: Vegan, Biodynamic In Practice, Sustainable In Practice, Natural Fermentation

PAIRINGS: Fish, rices, white meats and lobster.

