

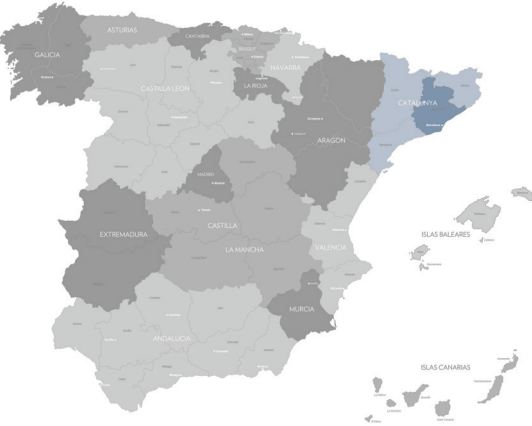


VALKYRIE

SELECTIONS



RAVENTÓS I BLANC



BLANC DE BLANCS 2020

RAVENTÓS I BLANC || The Raventós i Blanc estate, which is comprised on 90 hectares of woodlands and vineyards, was founded in 1497 and has been passed on through the family to the present day. It was a member of the Raventós family, Josep Raventós Fatjó, who made the first Cava in 1872. In 1984, on the family estate, Josep-Maria Raventós I Blanc founded the winery as we know it today with a singular focus on achieving the highest quality wines. Today, the father and son team of Manuel and Pepe Raventós (Josep-Maria's son and grandson) work side by side, continuing the prestigious lineage of this remarkable estate.

CONCA DEL RIU ANOIA - Penedès || In December 2012, Raventós i Blanc took an important step in its evolution, leaving the Cava DO and creating a new designation, Conca del Riu Anoia. This small geographical area conveys strict viticultural traditions, the strength of the land, the unique, indigenous grape varieties and the characteristics of the soils.

BLANC DE BLANCS 2020 ||

BLEND | 45% Xarel.lo, 40% Macabeo, 12% Parellada & 3% Malvasia de Sitges

VINEYARDS | From the plots *La Barbera*, *La Plana*, *El Plat* and *El Viader* which have deep calcareous soils with a sand-rich loamy texture giving freshness and elegance and *El Llac*, a 40 year old plot with marine fossils providing structure and complexity. Biodynamic viticulture.

WINEMAKING | Made in the traditional method. Vinification in stainless steel tanks followed by blending and secondary fermentation in bottle, aged for a minimum of 18 months. Extra Brut.

PRESS | 92 WA

“The impressive 2020 Blanc de Blancs comes from a catastrophic vintage when they lost a huge amount of grapes due to mildew, which forced them to purchase more grape from growers. This is very expressive, their youngest wine, from a vintage of concentration and power, a blend of 45% Xarel.lo, 40% Macabeo, 12% Parellada and 3% Malvasía de Sitges, a grape they are using to give the wine more freshness, as the variety keeps the acidity. This ages for a minimum of 18 months sur lie, but it might be more; all bottles carry the disgorgement date on the back label. This is tasty, saline and profound beyond the price point.”

