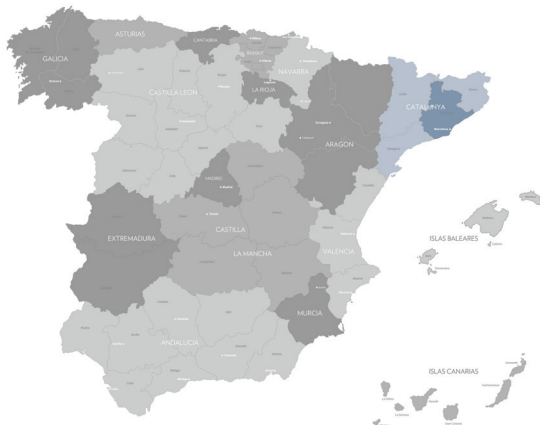


VALKYRIE

SELECTIONS



RAVENTÓS I BLANC



DE NIT 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.

DE NIT 2020 ||

BLEND | 44% Xarel.lo, 39% Macabeo, 12% Parellada & 5% Monastrell

VINEYARDS | The white varieties for De Nit are from the La Barbera, La Plana, El Prat, and El Viader estate plots with deep calcareous soils with a sand-rich loamy texture giving freshness and elegance. The Monastrell, providing color (without sacrificing freshness) is from the lower terraces of the El Serral hillside.

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

ALCOHOL | 12%

BAR CODE | 8421478750150

PRESS | 92+ WA, 92 W&S

“The very pale salmon/onion-skin colored has energy, good ripeness and some natural concentration from the vintage, with weight and clout keeping the balance and freshness, and some very small bubbles after no less than 18 months in bottle with lees. All the wines are very expressive; they have bubbles that provide texture and lift the wine up.” - Luis Gutierrez

