



# VALKYRIE

SELECTIONS



## RAVENTÓS I BLANC



### DE LA FINCA 2019

**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 LA FINCA 2019 ||

**BLEND** | 50% Xarel.lo, 40% Macabeo & 10% Parellada

**VINEYARDS** | The historic Vinya dels Fòssils is located on the highest terraces of the Anoia River, with marine soils. Xarel.lo from Clot de les Comes and del Coll, Macabeu de La Barbera and Parellada from La Vinya del Mingo.

**WINEMAKING** | Made in the traditional method. Vinification is done separately by the variety and soil type in stainless steel tanks followed by blending and secondary fermentation in the bottle, aged for a minimum of 3 years. Zero Dosage.

**PRESS** | 93 WA

“They look for a more classical expression in the 2019 De la Finca, a selection of vineyards by Pepe Raventós's grandfather, produced in a slightly more oxidative style and aged for 30+ months with lees. 2019 was a very good and “normal” vintage, with good rain, normal yields and a paused harvest. This has more smokiness from the contact with the yeasts and lees with very fine bubbles, subtle, defined by how they prepare the second fermentation in bottle and then the aging in the bottle.” -Luis Gutierrez

