

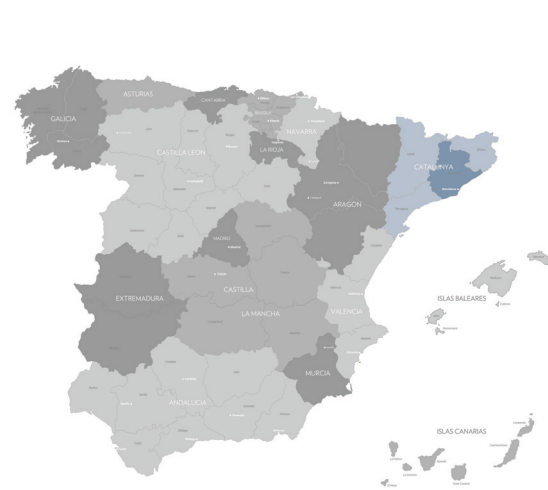


VALKYRIE

SELECTIONS



RAVENTÓS I BLANC



TEXTURES DE PEDRA 2018

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.



TEXTURES DE PEDRA 2018 ||

BLEND | 50% Xarel·lo Vermell, 25% Sumoll & 25% Bastard Negre

VINEYARDS | From Vinya Més Alta, located at the top of the Serral hill, the highest plot on the estate - an unusual stony soiled vineyard with excellent drainage and low yields.

WINEMAKING | Made in the traditional method. Vinification is done separately by variety (except Sumoll & Parellada) and soil type in stainless steel tanks followed by blending and secondary fermentation in the bottle, aged for 48 months. Zero Dosage.

PRESS | 94 WA

“The toasty 2018 Textures de Pedra wants to be the expression of the Mediterranean grapes in the Penedès climate, a blanc de noirs with 50% Xarel·lo Vermell, 25% Sumoll and 25% Bastard Negre (the local strain of Graciano adapted to the place, identified already in the 1920s), a powerful and energetic wine with light and electricity, moderate alcohol and very good acidity. The wine is velvety and dry, with zero sugar and a stony sensation in the palate.”

PRESS | 93 W&S