



VALKYRIE

SELECTIONS



RAVENTÓS I BLANC

MANUEL RAVENTÓS 2013

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.

MANUEL RAVENTÓS 2013 ||

BLEND | 60% Sumoll & 40% Xarel·lo

VINEYARDS | Grapes from the areas surrounding the Serral hill with several types of soils on a carbonate substrate of marine origin with a large amount of fossils.

WINEMAKING | Made in the traditional method. Vinification done separately by variety and soil type in stainless steel tanks followed by blending and secondary fermentation in bottle, aged for a minimum of 70 months. Zero Dosage.

TASTING NOTES |

2013 was a demanding vintage, but yielded remarkably fresh wines with great potential for ageing. Toasty lees notes linger on a strikingly long, smooth finish that echoes the floral and mineral notes.

