

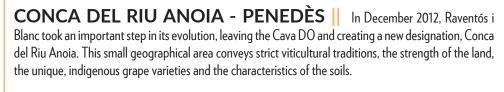
RAVENTÓS I BLANC





MANUEL RAVENTÓS 2010

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.





BLEND 70% Xarel.lo, 20% Parellada & 10% Macabeu

VINEYARDS | Xarel.lo from El Clos, a north facing plot with the coolest and dampest microclimate on the estate, creating very long ripening cycles giving structured wines with excellent natural acidity. Parellada from La Creueta, the sandy soils giving concentrated wines. Macabeu from La Vinya dels Fòssils, freshness and minerality from this lowest lying plot.

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 6 years. Zero Dosage.

PRESS | 94 WA

"The nose is very balsamic, somehow Mediterranean, a little minty, the one that to me shows the origin more faithfully. Of the three vintages I tasted together, this is the more generous wine, always within the serious and somehow austere style. None of the wines here are are voluptuous, they are more about the soils than fruit. It ends mineral, tasty and long. Great wine." - Luis Gutierrez

