

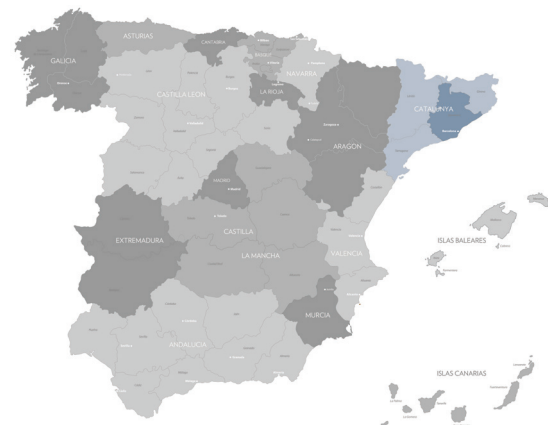


VALKYRIE

SELECTIONS



RAVENTÓS I BLANC



TEXTURES DE PEDRA 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.

TEXTURES DE PEDRA 2020 ||

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 darker, subtler and more complex Textures de Pedra was first produced in 2011 and is the evolution of a wine he called Elisabeth Raventós, an homage to his sister. It was the seed for their first site-specific wine, a blanc de noirs, from two hectares in the Viña Mes Alta. It is becoming their most iconic wine. There is a jump in quality here; the mouthfeel, chalkiness and persistence are different. Fresh and lively, with a pungent palate and great persistence. This has the cru vinification of direct pressing, fermentation in concrete with indigenous yeasts and no added sugar, coming in bone dry and with a sharp sensation in the palate. It's a very serious sparkling Mediterranean wine."

