



VALKYRIE

SELECTIONS

REVIEWS
WINE ADVOCATE
MAY 2025

RAVENTOS I BLANC



BLANC DE BLANCS 2023 || 92 points

"The 2023 Blanc de Blancs has a textbook nose of Mediterranean sparkling with notes of aromatic herbs, dry hay and straw, reflecting the third year of extremely dry conditions in the zone that delivered a small crop that was harvested earlier than ever and resulted in more concentrated wines. It's 50% Xarel.lo, 35% Macabeu, 10% Parellada and 5% Malvasia de Sitges that didn't go through malolactic and refermented and matured in bottle with lees for 18 months. They have access to great grapes (all organic) to produce this wine. It has a vibrant palate with abundant small bubbles and a spark of freshness and is balanced, clean and easy to drink."



DE NIT 2023 || 92 points

"The 2023 De Nit is a pale rosé produced with 50% Xarel.lo, 34% Macabeu, 9% Parellada and 7% Monastrell from organically farmed vineyards. It refermented in bottle with lees for 18 months. In this third year of heat and a lack of water, many old vines died; Xarel.lo and Sumoll behaved better. By lowering the yields and keeping the poise, the wines have tension and freshness and don't show any heat. This is an extra brut with 12.5% alcohol and four grams of residual sugar. It has a very similar nose and profile as the Blanc de Blancs, Mediterranean, sapid and fresh, with small bubbles and a dry, chalky finish, showing great balance. It's more than a rosé. Pleasure per dollar."



DE LA FINCA 2022 || 93 points

"The 2022 De La Finca comes exclusively from their own vineyards, 60% Xarel.lo, 30% Macabeu and 10% Parellada, and has the added complexity and nuance from a longer élevage, no less than 30 months in bottle with lees and closed with a cork after refermenting. It's bone dry, not adjusted, and sold as a brut nature. It has a bright, almost fluorescent yellow color and a very expressive nose with notes of yeasts and Mediterranean herbs, subtler, more complex and with smaller, more integrated bubbles and a vibrant, clean and precise palate, super tasty. It comes from the plots on slopes already classified by Pepe Raventós's grandfather. Here, they have lower yields, accentuated by the vintage, which is more marked in the wine, as it's always from the same plots. The whole clusters are pressed, looking for longer aging potential, and fermentation is in concrete, always thinking about a longer-lived wine. It's a generous wine from a generous year."



TEXTURES DE PEDRA 2020 || 94 points

"The darker, subtler and more complex 2020 Textures de Pedra was produced with a blend of 50% Xarel.lo Vermell, 25% Sumoll and 25% Bastard Negre. It 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, because it has a majority of red grapes, from two hectares in the Viña Mes Alta. It is becoming their most iconic wine. It comes from a different vintage, 2020, much older and before the change of cycle to much warmer and drier years. There is a jump in quality here; the mouthfeel, chalkiness and persistence are different. It's still showing very young, fresh and lively, with a pungent palate and great persistence. This ages no less than 42 months in bottle with the lees and 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."



MANUEL RAVENTOS NEGRE 2017 || 95 points

"The bright golden-colored 2017 Manuel Raventós Negra has a complex nose of baked apples, spicy and nuanced. This is the personal selection that Manuel Raventós makes from the best wines each vintage to produce age-worthy wines. In 2017, which started wet and finished warm and dry, it was produced with 70% Xarel.lo and 20% Macabeu from vines that were already certified organic. It fermented in stainless steel and was kept with the lees in concrete for nine months, after which time, it was put in bottle to referment and age with lees for no less than 70 months. It has a beautiful, developed nose, obviously more oxidative but time has given it great complexity and elegance. The bubbles have integrated and shrunk in size and quantity, giving it a silky texture—texture more than anything. It only has 1.6 grams of residual sugar and finishes dry and long. It's a wine that gives a lot of pleasure."