



VALKYRIE SELECTIONS

REVIEWS
WINE ADVOCATE
MAY 2024

RAVENTOS I BLANC



BLANC DE BLANCS 2022 || 92 points

“The 2022 Blanc de Blancs comes from the lower terraces of the property and grapes purchased from local growers. It’s a blend of 50% Xarel.lo, 30% Macabeo, 15% Parellada and 5% Malvasía de Sitges that refermented in bottle where it was kept with the lees for at least 18 months. It has a pale and bright color with some green tints denoting youth and is clean and fruit-driven with a Mediterranean nose with notes of fennel and aromatic herbs and a tasty palate. It gives good pleasure for the price; it has tension, balance and fruit but is not heavy and has a tasty, almost salty twist in the finish. This is pure, clean and pleasant, complex and expressive beyond its price point.”



DE NIT 2022 || 92 points

“The pale sparkling rosé 2022 De Nit is a blend of 49% Xarel.lo, 34% Macabeo, 12% Parellada and 5% Monastrell that refermented in bottle where it matured with the lees for 18 months. It has a subtle nose and feels very much like a white wine (which it mostly is) with just a copper tint and almost no red fruit aromas and very faint flavors. It has 12.09% alcohol with a pH of 3.01 and 5.9 grams of acidity balanced by 4.5 grams of sugar. It’s clean and precise, and the sugar almost unnoticeable, giving it just an approachable touch but never sweet. It’s Mediterranean, with notes of esparto grass, a more generous year.”



DE LA FINCA 2021 || 93 points

“The 2021 De la Finca comes from the sloped vineyards on the property, the Vinya dels Fòssils (the fossils vineyard), complemented with grapes from other plots. It’s a blend of 50% Xarel.lo, 40% Macabeu and 10% Parellada that refermented in bottle with the lees for 30 months. 2021 was the first of three warm and dry years, but less so than 2022 or 2023, so closer to a classical year, similar to 2019. It has some toasty notes, a smoky touch from extended time of contact with the lees in bottle: It has the balsamic core of Mediterranean herbs and white flowers and fruit and is aromatic, with good acidity and abundant small bubbles that give it texture.”



TEXTURES DE PEDRA 2019 || 93+ points

“The smoky and flinty 2019 Textures de Pedra was produced with 50% Xarel.lo Vermell and equal parts of Sumoll and Bastard Negre from the higher vineyard on the property that was planted 20 years ago. The base wine matured for nine months in concrete with the lees and then was put to referment in bottle, where it matured with the lees for some 42 months. It’s spicy and smoky with an almost meaty side to it, like barbecued meat, almost savory, with a golden, deeper color. The palate feels polished and integrated, with small bubbles and gentle acidity. It has 12.5% alcohol with a pH of 3.16 and is bone dry (0.8 grams of sugar), as it corresponds to a brut nature. This is polished and ready.”



MANUEL RAVENTOS NEGRE 2016 || 95 points

“The bright golden colored 2016 Manuel Raventós Negra—the personal selection that Manuel Raventós makes from the best wines each vintage with the idea to produce an age-worthy wine—was produced with 75% Xarel.lo and 25% Macabeo, fermented in stainless steel and kept with the lees in concrete for six months. It was put in bottle to referment with Champagne yeasts and matured there with the lees for 70 months. It has 12.5% alcohol, a pH of 3.02, 7.6 grams of tartaric acid and 1.6 grams of sugar. It has an expressive nose of pine needles, resin, aromatic herbs and a nutty touch. It’s eminently Mediterranean, aromatic and fresh, elegant and subtle. The palate has lots of energy, pungent flavors and great depth and length. 2016 was a surprise; it was warm and dry, and Xarel.lo concentrated the flavors and acidity, which marks the wine quite a lot.”