



RAVENTÓS I BLANC

Perfum de Vi Blanc 2011

the growers

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 – each generation involved in wine making and grape growing. 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.

their land

Spain | Cava | Penedes

In 1872, Josep Raventós Fatjó began experimenting with Spanish wines made in the same manner as was being done in Champagne, France – and hence, CAVA was born. But unlike Champagne, the DO Cava designation is defined by a specific practice of winemaking, rather than a region where wine is made. There are over six regions with the DO Cava status, though over 90% of production is from the Penedes region. The town of Sant Sadurni d'Anoia is the unofficial Cava capital in the heart of Penedes, home of many top producers, including the benchmark estate of Raventós i Blanc.

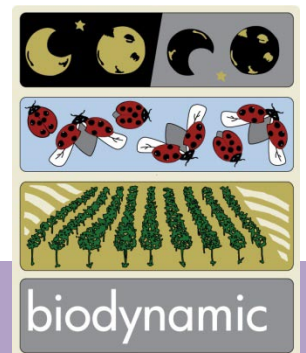
the wine

60% Macabeo & 40% Muscat

From two estate vineyard sites: Macabeo planted in 1998 on the Barbera vineyard, located on Serral Hill and orientated to the southeast. Calcareous soils formed in the Miocene with a marked limey texture, shallow and with a low organic material content. The Moscatell vineyard was planted in 1986 in the southern slope of the Garraf massif (Sitges). Vinification and élevage stainless steel. Alcohol: 12%

in the glass

Lively Macabeo gives freshness and vivacity, while the aromatic Moscatell lends its unmistakable floral notes. The two waltz in perfect harmony in this unique wine with loads of personality.



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