

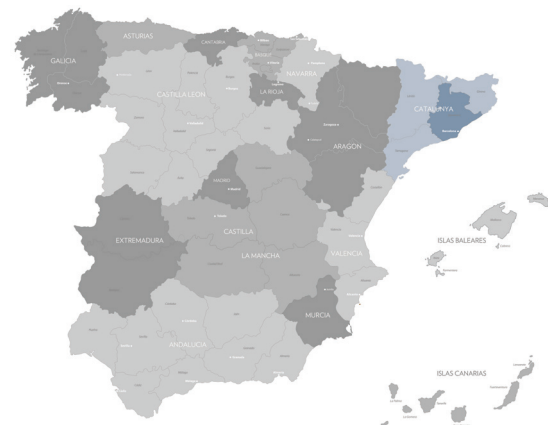


VALKYRIE

SELECTIONS



RAVENTÓS I BLANC



MANUEL RAVENTÓS 2016

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.

MANUEL RAVENTÓS 2016 ||

BLEND | 75% Xarel·lo & 25% Macabeu

VINEYARDS | Grapes from the areas surrounding the Serral hill with several types of soils on a carbonate substrate of marine origin with a large amount of fossils.

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 70 months. Zero Dosage.

PRESS | 95 WA

"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% Macabeu, fermented in stainless steel and kept with the lees in concrete for six months. 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."

