

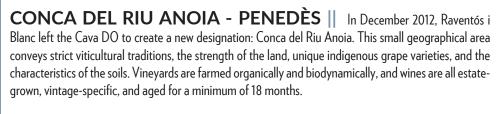
## **RAVENTÓS I BLANC**





## **BLANC DE BLANCS 2021**

**RAVENTÓS I BLANC** || The Raventós i Blanc estate, founded in 1497 and passed on through twenty-one generations to the present day, is a global reference for its viticulture methods. The estate, an agricultural organism surrounded by forests, a lake, and two hills that define the microclimate, is a living example of sustainable viticulture. The wines, with their unique character derived from the minerality of our soils and the demanding and respectful viticulture, are a testament to our commitment to quality and sustainability.





BLEND | 50% Xarel.lo, 35% Macabeo, 12% Parellada & 3% Malvasia de Sitges

VINEYARDS | From the plots *La Barbera*, *La Plana*, *El Plat* and *El Viader* which have deep calcareous soils with a sand-rich loamy texture giving freshness and elegance and *El Llac*, a 40 year old plot with marine fossils providing structure and complexity. Biodynamic viticulture.

WINEMAKING | Made in the traditional method. Vinification in stainless steel tanks followed by secondary fermentation in bottle, aged for a minimum of 18 months. Extra Brut.

PRESS | 93 WE | "A steady stream of bubbles rises from the glass, releasing aromas of rising bread dough, slivered almonds and bergamot. Brilliant citrus and peach flavors are joined by notes of vanilla, honeysuckle and brioche alongside shimmering acidity that lingers on the palate."

PRESS | 91 JS | "Fresh and elegant white fruit and brioche aromas with a chalky, minerally touch. Nicely generous on the palate, with delineated, frothy beads and a bright finish. Medium-bodied with a linear, medium-long finish, where some subtle seashell notes loom at the end. From organically grown grapes. Drink or hold."

