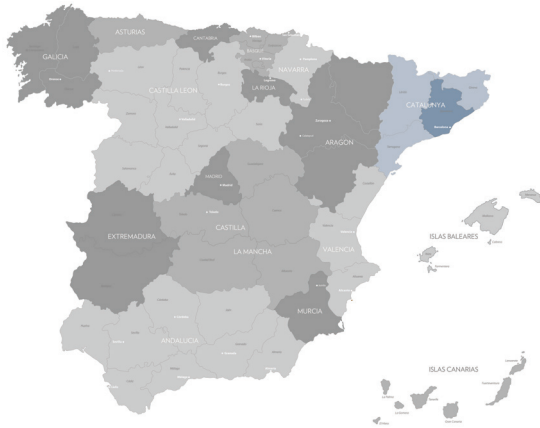




VALKYRIE SELECTIONS



RAVENTÓS I BLANC



DE NIT 2022

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.

CONCA DEL RIU ANOIA - Penedès || In December 2012, Raventós i Blanc left the Cava DO to create a new designation: Conca del Riu Anoia. This small geographical area conveys strict viticultural traditions, the strength of the land, unique indigenous grape varieties, and the characteristics of the soils. Vineyards are farmed organically and biodynamically, and wines are all estate-grown, vintage-specific, and aged for a minimum of 18 months.



DE NIT 2022 ||

BLEND | 50% Xarel·lo, 30% Macabeu, 15% Parellada & 5% Monastrel

VINEYARDS | The white varieties are from the La Barbera, La Plana, El Prat, and El Viader estate plots with deep calcareous soils giving freshness and elegance. The Monastrell, providing color (without sacrificing freshness) is from the lower terraces of the El Serral hillside.

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

PRESS | 92 WA

“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’s clean and precise, and the sugar almost unnoticeable, giving it just an approachable touch but never sweet.”

PRESS | 90 WS

“A bright and harmonious sparkler, very pale pink in color, with snappy acidity working in tandem with the plush, lightly chalky texture to frame flavors of white raspberry and white cherry fruit, pink grapefruit pith and lemon thyme, backed by a rich hint of biscotti.”