

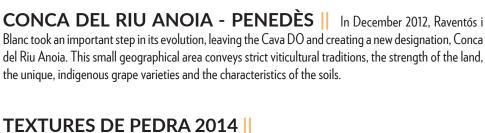
## **RAVENTÓS I BLANC**





## **TEXTURES DE PEDRA 2014**

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.





BLEND 30% Xarel.lo, 25% Xarel.lo Vermell, 25% Sumoll, 15% Bastard Negre & 5% Parellada

VINEYARDS | Xarel.lo and Bastard Negre from Vinya Més Alta, located at the top of the Serral hill, the highest plot on the estate - an unusual stony soiled vineyard with excellent drainage and low yields. Sumoll and Parellada in a high altitude vineyard in the West of the Conca del Riu Anoia, in which the varieties are co-planted.

WINEMAKING | Made in the traditional method. Vinification is done separately by variety (except Sumoll & Parellada) and soil type in stainless steel tanks followed by blending and secondary fermentation in the bottle, aged for a minimum of 42 months. Zero Dosage.

## PRESS | 93 VIN

"Powerful, spice-accented red berry, orange zest, buttered toast and floral scents are underscored by an intense mineral nuance. Broad, chewy and focused on the palate, offering deeply concentrated citrus fruit, red berry and spicy ginger flavors. Hints of smoky lees and chamomile build on the back half. Powerful yet lithe in character, displaying superb finishing thrust, energy and mineral-driven persistence." - Josh Raynolds

