

# Raventós i Blanc De La Finca No Dosage

## THE FACTS

**COUNTRY:** Spain

**REGION:** Catalunya

**APPELLATION:** Conca del Riu Anoia

**CEPAGE:** 50% Xarel-lo, 40% Macabeo, 10% Parellada

**WINEMAKING:** Handpicked using trailers of up to 2,500 kg. Press: brought in using gravity. Pneumatic press at low pressure. All varieties pressed separately. Alcoholic fermentation: stainless steel tanks with wild yeast in stainless steel tanks. No Malolactic Fermentation. Traditional Method, second fermentation in bottle. Aging 30 months on the lees. Disgorging. Non-Dosage. Brut Nature.

**AGING:** Minimum 30 months on the lees in bottle

**ANNUAL PRODUCTION:** 32.600 bottles

## THE STORY

Raventós i Blanc is a point of reference worldwide for its working viticulture methods. From our historical and family farm, comes the Raventós i Blanc sparkling wines. Wines with a unique character marked by the minerality of our soils and by a demanding and respectful viticulture (certified biodynamic estate and certified organic sparkling wines). An estate that since 1497 belongs to the Raventós family, and where in 1872 the first Catalan champagne was produced. Probably one of the longest winemaking traditions in the world. Today it is an agricultural organism surrounded by forests, a lake and two hills that mark our microclimate. Our animals help us to regenerate the soils and create the compost while the horses work the vineyard according to ancestral traditions.

## THE ADJECTIVES

**OVERALL:** Elegant, delicate and saline.

**AROMAS / FLAVORS:** Complex nose where the Mediterranean notes stand out more, iodine, aromatic plants, aniseed, toasted

**MOUTHFEEL:** Fresh and deep.

## THE SELLING POINTS

A blend of the traditional coupage, from Vinya dels Fòssils

**AWARDS:** 92pts Wine Spectator, TOP 100 Wineries of 2023 Wine & Spirits

**SUSTAINABILITY:** Certified Organic, Vegan, Biodynamic In Practice, Sustainable In Practice, Natural Fermentation

**PAIRINGS:** Meats with creamy sauces, rices.

