



RAVENTÓS i BLANC



TRADITION

Probably the longest viticulture tradition documented in the world owned by the same family. **Family estate since 1497**. 21 generations working the same land.

ESTATE

90 hectares of vineyards, woodland and a lake: an exceptional terroir. The Mediterranean climate, the **microclimate** of the estate (due to the lake and the forest), the vines' **100% native grape varieties**, the **soils** (with terraces over 16 million years old where we can find marine fossils), **with little human intervention**, make it possible. We have **perfect conditions for high mineral content sparkling wine**.



VITICULTURE: BIOSYNERGY

The animals, the vines, the soils and the people working together in an **agricultural unit**, creating a life cycle. Rigorous, well-defined and respectful forms of viticulture, based on the local area, **that gives authenticity and tipicity to our wines**.

“My dream is that the Raventós i Blanc wines of this new era will have their own name.”



CONCA DEL RIU ANOIA: THE DREAM OF A NEW DO

Conca del riu Anoia, the name of a geographical area with these common characteristics: **a winemaking tradition that dates back over one thousand years; the geological history of its soil formation; native grape varieties; the climate of the eastern Penedès**. Honest wines resulting from a single estate, specific soils and climate and native grape varieties.

- * 100% estate produced and estate bottled
- * Minimum 50% of own vineyards
- * 100% ecological viticulture going to biodynamic
- * 100% indigenous grape varieties in all *coupages*
- * Minimum aging 18 months. Always vintage
- * Geographically limited to the River Anoia Valley



RAVENTÓS i BLANC

GASTRONOMIC WINES, WITH HIGH MINERAL EXPRESSION, TINY BUBBLES AND VERY INTEGRATED;
NATIVE GRAPE VARIETIES, ORGANIC VITICULTURE. ALL THESE GIVE AUTHENTICITY TO OUR WINES.

OUR SPARKLING WINES

Our new approach to the production of sparkling wine, based on the study of the interaction between the land, the microclimate, the vines, the animals and the people working on **our 21st century farm**.

L'HEREU



45% Macabeu
35% Xarel·lo
20% Parellada

L'Hereu is our "premier", a sampler that shows how we like to work. Variety and complexity in soils, with the structural basis of Macabeu.

DE NIT



43% Macabeu
33% Xarel·lo
19% Parellada
5% Monastrell

Innovating with the Monastrell variety which brings complexity and elegance in colour, maintaining the usual freshness and concentration of our sparkling wines.

DE LA FINCA



45% Xarel·lo
30% Macabeu
25% Parellada

De la Finca's historical vineyard lies 50 km to the west of Barcelona; its geology and microclimate, makes it a formidable rival to the most prestigious wines. Limited edition.

OUR WINES

LA ROSA



100% Pinot Noir

A passion for Pinot Noir from the Serral plot. Constant innovation.

ISABEL NEGRA



45% Cabernet Sauvignon
30% Syrah
25% Monastrell

After seven years harvesting and developing our first red wine in Bordeaux, Chateau d'Aiguille, initiated in 2002 a new adventure in our Raventós i Blanc estate: the red Isabel Negra.

PERFUM



50% Macabeu
29% Moscatell
21% Chardonnay

Our lively Macabeu, which gives it freshness and vivacity, with the aromatic Moscatell, with its unmistakable floral notes, in perfect harmony. A Macabeu/Moscatell with a unique personality.

SILENCIS



100% Xarel·lo

We seek the most authentic expression of our Xarel·lo of the Serral. Silencis, a local wine.