



Raventós i Blanc, Textures de Pedra 2011 Conca del Riu Anoia

Score 17/20

Smoky, umami nose - really smells just like rare roast beef! The blend for this wine includes three local dark-skinned Catalan varieties: 20% Xarello Vermell, 20% Sumoll and 20% Bastard Negre. Also 30% pale-skinned Xarello and 10% Parellada. Very different from the Cava norm. This blend was aged for 42 months on the lees. Great texture: no froth but tight knit interest of a Krug-like quality. The idea is to create a seriously ageworthy Blanc de Noirs. There's a lightly honeyed note. But serious stuff on the palate. This is a wine to seriously challenge the Cava status quo. Admirable persistence.

Producer	Raventós i Blanc
Vintage	2011
Appellation	Conca del Riu Anoia
Region	Catalunya
Country	Spain
Score	17
Colour	White
Alcohol	12%
When to drink	2015 - 2015
Published	21 Nov 2015
Date tasted	22 Nov 2015