

Wine Spectator



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Alison Napjus

**92 Josep Maria Raventós i Blanc Brut Nature
Vino Espumoso Manuel Raventós Negra 2011 \$78**

A leesy hint of pastry dough on the nose leads to a finely meshed palate of toasted almond, dried white cherry and citrus peel flavors in this sparkler, with a streak of racy salinity. Firm and focused, offering a lingering finish of spice, coffee and mineral. Drink now through 2024. 600 cases made, 100 cases imported.—A.N.

**91 Josep Maria Raventós i
Blanc Brut Nature Vino Espu-
moso de la Finca 2015 \$35**

A harmonious sparkler that layers a firm spine of acidity with well-meshed flavors of apricot, toast point, sliced almond and white raspberry. Hints of saffron and saline play on the satiny finish. Drink now through 2025. 11,100 cases made, 480 cases imported.—A.N.



PEPE RAVENTÓS
Owner & Winemaker

**90 Josep Maria Raventós i Blanc Brut Blanc de
Blancs Vino Espumoso 2016 \$25**

Delicate lime blossom, minerally spice and graphite aromas unravel through this elegant Spanish sparkler. Bright and balanced, with flavors of Meyer lemon, grilled nut and white cherry riding the creamy mousse. Drink now through 2024. 33,750 cases made, 7,313 cases imported.—A.N.