

### **Raventós i Blanc 2019 De Nit Conca del Riu Anoia 92**

The 2019 Extra Brut De Nit is a blend of 40% Xarel-lo, 39% Macabeo, 15% Parellada, and 6% Monastrell. It offers a lovely mousse and a light pink-orange color. It is bright and fresh on the nose and is both, slightly perfumy and yeasty. On the palate it reveals a creamy mouth feel, hints of dried cherries and a creamy finish. Aged on the lees for 18 months. A superb rosé  
RS 4.0 g/L



### **Raventós i Blanc 2014 Manuel Raventos Negra Conca del Riu Anoia 94**

The magnificent 2014 Manuel Raventos Negra Brut Nature is traditional blend of 60% Sumoll, and 40% Xarel-lo Aged an extraordinary 70 months on the lees, it offers a lovely fresh mousse and reveals aromas and flavors of brioche and orchard fruit. It is beautifully balanced and has a crisp dry finish.  
A superb wine. RS 0.8 g/L



### **Raventós i Blanc 2017 Texturas de Pedra Conca del Riu Anoia 91**

The 2017 Texturas de Pedra is a blend of 50% Xarel-lo Vermell, 25% Sumoll, and 25% Bastard Negre. It displays an attractive yellow-gold color and offers aromas of green apple on the nose. It is a complex wine revealing a crisp mouth feel with a hint of stones and modest fruit flavors on the palate with no dosage. It finishes dry with 12.6% alc.

