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WINERY OF THE MONTH: RAVENTÓS I BLANC



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Sant Sadurní d'Anoia is synonymous with cava, Spain's famous sparkling wine. Most of the well-known and historic houses are located here. Like Freixenet, Juve y Camps, Gramona, Recaredo, Llopart, Torreló, Codorniu and Agustí Torello Mata to name a handful. The point is, however, that several of the mentioned wineries are no longer included in the appellation for cava. Some of them – like Gramona, Recaredo and Llopart for example – have chosen to go their own way. Under the name Corpinnat. A small group of growers that you can read about below.

Interestingly enough, Raventos i Blanc is one of the originators of the appellation for DO Cava, created in 1986. They, on the other hand, also chose to leave the appellation DO Cava to go their own way and shape their own wines.

But let's take a look back to understand what makes Raventós i Blanc so special and important to Spain, then and now. We look back all the way to the end of the 15th century. In 1497, the foundation of the Raventós i Blanc estate was laid, which today is run by the 21st generation. So wine was already cultivated over 500 years ago.





Fatjo, creator of cava. He experimented with Spanish wines and wanted to try making sparkling wine, just like in France. A few years later, in 1888, the first Spanish sparkling wine was launched, made solely from xarel-lo, parellada and macabeu. Three indigenous and important grapes, which are just as important today.

Today, the family farm is run by Pepe Raventós. His focus on quality, small scale and, not least, the local has left a clear mark on the wines and enogens. Without his persistence and vision, they probably would not have chosen to leave DO Cava in 2012.

Pepe Raventós simply wants to follow a different path. Not controlled by large commercial forces or regulations.

Through its long experience and access to surface, it has several wine plots that are divided into five zones. These have completely different soils and climates. The soil is rich in fossils and consists of both lime and pebbles. Through the differences within the plots, you can bring out the best from each grape variety. Raventos undeniably has the opportunity to be independent and on their own, without a consortium to help.



The company's signature is dry, austere and mineral-driven wines. All with a low dosage, around 4-5 grams and you work completely biodynamically in the vineyards. The local grapes are xarel-lo, parellada and macabeu are always in focus, just like clearer designation of origin with villages and vineyards. Take a good look at the back of the bottles. Nice labels have been created there with clear information about the wines, the grapes, place of cultivation and storage time and more.

Today Raventós is classified in Blanc's wines as "Wine of Spain". There are several of them available in Sweden.

We recently sampled the latest vintages, and were as impressed as we were thirsty.

Blanc de blancs 2020 (coming vintage, it says 19 on Systembolaget's website) no. 56372 . SEK 179. Order item.

A rainy and complicated vintage with powdery mildew that caused almost 50 percent of the harvest to be lost. Despite that, or maybe thanks to it, you have got a good concentration in the fruit, nice creamy bubbles and refreshing flavors of green apples, citrus and nice saltiness in the aftertaste.

Made from approximately equal parts xarelo and macabeo, depending on the vintage, a smaller part parellada and a few percent malvasia de sitges. Aged for at least 18 months on its yeast.

De Nit 2019, No. 56774 . SEK 189. Order item

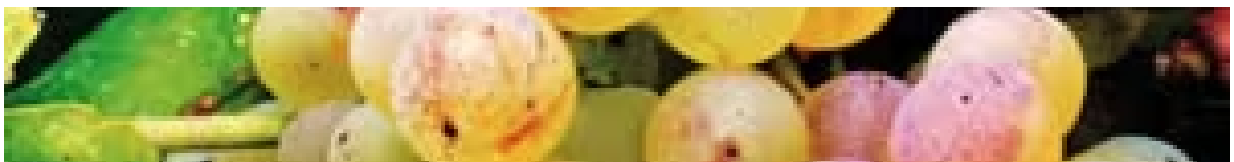
The structure together with the tannic bite and the driving red fruit is unbeatable. Here, crushed red forest berries are interspersed with cherries, raspberries and wild



Grape

XARELLO OR XAREL-LO

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Raventós in Blanc De la Finca 2018, No. 92634 . SEK 209. 4200 bottles were launched on 9/12. Still available in selected stores.

Only local grapes, organic certification and almost three years on their yeast. There we have De la Finca, which opens up with green apples and pears, quince, green citrus and salty nuts. Contents this vintage: 60% xarel-lo, 30% macabeu and 10% parellada, which has been on the yeast for almost three years.

Raventós in Blanc Textures de Pedra 2017, No. 94689 . SEK 299. Order item

The warm and dry year produced a deep and fruit-intensive wine. Here, however, there is a stately freshness combined with green figs, yellow plums, ripe apples, minerals and the purifying saltiness that is so evident in all wines from Raventos. Cool and completely unique on the local grapes xarel-lo vermell, bastard negre and sumoll. Both blue grapes. Time on the yeast – over 42 months.



Grape

PARELLADA

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Welcome to explore the world of food and drink with us!



SOFIA ANDER



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