



CHRISTIE'S

World Encyclopedia of

Champagne sparkling wine

Fully revised and expanded

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BLOOMSBURY

86 VALUE

RAVENTÓS I BLANC



SANT SADURN D'ANOIA, PENEDES

www.raventos.com

Josep Maria Raventós i Blanc, the oldest son of Manuel Raventós, left his family firm, Codorníu, after decades of developing it due to long-term family and managerial problems. A major conflict occurred when the Codorníu board prohibited children of managers from joining the company. After the death of his father in 1977, working for the company was made impossible and Josep Maria was asked to leave his position in 1982. As the oldest son and heir of Manuel, he took the original 80-hectare Raventós property, Can Codorníu, which has belonged to the family since 1497. It was from this vineyard that Josep Raventós i Fatjó made the very first Cava in 1872. Sadly all the drama was too much for his heart and he died on a trip to New Zealand soon after, in 1986. It was his oldest son, Manuel Raventós Negra, who was left to establish the property in honour of his father.

The winery, which is constructed around the 500-year-old oak tree on the property, is one of the most beautiful in Spain. But perhaps it is one that in its grandeur implies an easy start, rather than a struggle, which the beginnings of the company evidently were. Now the power has shifted to Manuel's son

Pepe Raventós, who has a dynamic spirit and a vision of raising this deep-rooted company to the highest level. He has shifted the focus from the winery to the vineyards and works only with estate-grown fruit. Raventós i Blanc is now organically and biodynamically farmed. As Raventós i Blanc feels that it does not fit with the bulk of Cava, it announced leaving the appellation at the beginning of December 2012 and started instead to use the newly-founded Conca del Riu Anoia designation of origin.

WINEMAKER Pepe Raventós Vidal
HOUSE STYLE & RANGE

With the new wines Raventós i Blanc have stopped growing international varieties, sticking instead with the classic Cava grapes. But they are also experimenting with local red grapes Xarel-lo Vermell, Bastard Negre and Sumoll for their *blanc de noirs* sparkling wine Textures de Pedra. All wines are vintaged. De Nit (meaning 'by night') is unusual, with just 6% Monastrell complementing the white grapes, giving a pink hue to this extremely pale-coloured, gently spicy, refined, fleshy and mineral wine. A really welcome style in the ocean of heavy and far too extracted Spanish sparkling *rosés*, even though this is not technically called a *rosé*. De la Finca, coming from the estate's old vines, is

a seriously ambitious sparkling wine. Manuel Raventós is stylish, with extended yeast ageing, showing a completely different style of wine from the entry-level *cuvées*. Its late-disgorged version is clearly an old wine, where the vintage and timing of disgorgement make all the difference.

★★ **Blanc de Blancs**

Vintaged, traditional method: 42% Macabeo, 38% Xarel-lo, 20% Parellada

★★ **De Nit**

Vintaged, traditional method: 40% Xarel-lo, 36% Macabeo, 18% Parellada, 6% Monastrell

★★ **Textures de Pedra**

Vintaged, traditional method: Xarel-lo Vermell, Bastard Negre and Sumoll

★★ **De la Finca**

Vintaged, traditional method: 50% Xarel-lo, 40% Macabeo, 10% Parellada

★★★ **Manuel Raventós Negra**

Vintaged, traditional method: 70% Xarel-lo, 20% Macabeo, 10% Parellada

★★★ **Enoteca Personal Manuel Raventós**

Vintaged, traditional method, late disgorged: 40% Parellada, 30% Macabeo, 25% Xarel-lo, 5% Chardonnay

ABOVE: TRADITIONAL METHODS IN USE AT RAVENTÓS I BLANC. © OBALIMAGE

