

THE WINE ADVOCATE - REVIEW #219 BY LUIS GUTIÉRREZ - JUNE 2015

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## ENOTECA 1996



96 Points

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“Pepe has the idea to start releasing even smaller quantities of sparkling wines disgorged 20 years after the vintage, as a homage to his father, and it will start with the 1996, which was a superb vintage in the zone. The bottle of the 1996 Enoteca 20 años was hand disgorged in front of my naked eyes. The color was a pale gold, very young for its age. The nose is subtle and complex, much fresher than the average sparkler from the zone. It has faint balsamic notes and aromas of freshly baked apple pie that combine the effect of the extended lees contact and the mellowing of fruit after years in bottle, with a clear Mediterranean touch. When you walk the vineyards, there is fennel everywhere, and its aromas certainly make it into the bottle. There is amazing balance here, great acidity and persistence, with all the components really well integrated. This is stunning, one of the best sparkling wines you can find.”

*Luis Gutiérrez*



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## ENOTECA PERSONAL MANUEL RAVENTÓS 2002 - MAGNUM



**95 Points**

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“I tasted from a magnum of the 2002 Enoteca Personal Manuel Raventós, because they are only going to sell magnums of this wine they have kept in contact with the lees since the harvest (so 12 years). After the magnificent 2001, they decided to sell the 2002, a year when yields were lower and they sold all the 75 cl. bottles when first released after five years on the lees. 2002 was a cold vintage and it was not easy, but they consider a cold vintage positive, as the zone is warm anyway, and they take the difficult vintages as a challenge. The color is amazingly young, very pale and impossible to guess the age. There are subtle balsamic notes, more on the Mediterranean herbs than on the medicinal side and the minerality is fresher offering aromas that do not reach the camphor tones. The palate is lively and fresh, with very subtle, integrated bubbles and fine acidity. This magnum is even fresher than the 2001 in regular bottle; I also tasted a 2003, which feels much riper and advanced.

The magnum I tasted was disgorged only days before my tasting.”

***Luis Gutiérrez***





matter  
of taste

**MIAMI**  
SEPTEMBER 26, 2015  
**SAVE THE DATE!**



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## The Wine Advocate Tasting History



### 1996 Raventos I Blanc Enoteca 20 Años

A Proprietary Blend Dry White Sparkling wine from Spain, Conca del Riu Anoia, North Penedes, Spain

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Source	Reviewer	Rating	Maturity	Current (Release) Cost
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eRobertParker.com #219  
Jun 2015

Luis Gutierrez

96

Drink: 2015 -  
2023

(380)

After the stunning magnum of the 2002 there was yet another surprise. Pepe Raventós has the idea to start releasing even smaller quantities of sparkling wines disgorged 20 years after the vintage, as a homage to his father, and it will start with the 1996, which was a superb vintage in the zone. The bottle of the 1996 Enoteca 20 Años was hand disgorged in front of my naked eyes. The color was a pale gold, very young for its age. The nose is subtle and complex, much fresher than the average sparkler from the zone. It has faint balsamic notes and aromas of freshly baked apple pie that combine the effect of the extended lees contact and the mellowing of fruit after years in bottle, with a clear Mediterranean touch. When you walk the vineyards, there is fennel everywhere, and its aromas certainly make it into the bottle. There is amazing balance here, great acidity and persistence, with all the components really well integrated. This is stunning, one of the best sparkling wines you can find. There are around 400 bottles of this magnificent nectar.

I had the chance to visit the property and taste with Pepe Raventós from Raventós i Blanc. He rejects the Cava appellation as it's a method and not a place and he wants origin as a first requirement. Josep 'Pepe' Raventós keeps working toward the creation of a new appellation in the historical banks of the Anoia River part of Penedès, where his idea would be to produce wines from local varieties worked organically, biodynamically if possible (they started a couple of years ago), with a minimum price paid for the grapes purchased from grape growers to create a sustainable business for the zone and its people.

All their wines are from single vintage and the sparkling ones are at most Extra-brut (max. five grams of sugar) and with a minimum of 18 months in contact with the lees. They source most of their grapes from their own estate in Sant Sadurn d'Anoia where they currently cultivate some 60 hectares from a total surface of 90. The oldest vines are planted on a north-facing slope they call Clos del Serral whose Xarello vines were planted are 80 years old. They produce some 800,000 bottles per year. They release limited quantities of recently disgorged old vintages that are stunning, although prices for them are on the high side.

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## The Wine Advocate Tasting History



### 2013 Raventos I Blanc De Nit

A Proprietary Blend Dry Rose Sparkling wine from Spain, Conca del Riu Anoia, North Penedes, Spain

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Source	Reviewer	Rating	Maturity	Current (Release) Cost
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eRobertParker.com #219  
Jun 2015

Luis Gutierrez

91

Drink: 2015 -  
2018

(28)

The 2013 De Nit is a blend of the three classical white grapes from the region, Macabeo, Xarello, Parellada and a pinch (5%) of red Monastrell sourced from the historical Viña de la Plana. The wine had an average of 24 months in contact with the lees (18 for the first disgorgement and up to 30 for the last bottles before they finish the vintage and start with a new one). The color is extremely pale (it could even pass as a Blanc de Noir) and the nose is very similar to the 2013 L'Hereu, perhaps not as fine, with very nice, clean fruit. The palate might have a little more weight, with faint flower notes, very good acidity and a little bit of tannin coupled with acidity that gives it length and persistence and a distinct elegant rusticity. I'm not a great fan of pink sparkling wine in general, but I'm a fan of this one. This is a perfect aperitif wine. 180,000 bottles produced.

I had the chance to visit the property and taste with Pepe Raventós from Raventós i Blanc. He rejects the Cava appellation as it's a method and not a place and he wants origin as a first requirement. Josep 'Pepe' Raventós keeps working toward the creation of a new appellation in the historical banks of the Anoia River part of Penedès, where his idea would be to produce wines from local varieties worked organically, biodynamically if possible (they started a couple of years ago), with a minimum price paid for the grapes purchased from grape growers to create a sustainable business for the zone and its people.

All their wines are from single vintage and the sparkling ones are at most Extra-brut (max. five grams of sugar) and with a minimum of 18 month in contact with the lees. They source most of their grapes from their own estate in Sant Sadurn d'Anoia where they currently cultivate some 60 hectares from a total surface of 90. The oldest vines are planted on a north-facing slope they call Clos del Serral whose Xarello vines were planted are 80 years old. They produce some 800,000 bottles per year. They release limited quantities of recently disgorged old vintages that are stunning, although prices for them are on the high side.

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Valkyrie Selections, San Francisco, CA, (707) 473-8214



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## The Wine Advocate Tasting History



### 2012 Raventos I Blanc Gran Reserva de la Finca

A Proprietary Blend Dry White Sparkling wine from Spain, Conca del Riu Anoia, North Penedes, Spain

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Source	Reviewer	Rating	Maturity	Current (Release) Cost
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eRobertParker.com #219  
Jun 2015

Luis Gutierrez

91

Drink: 2015 -  
2017

(35)

The 2012 Gran Reserva de la Finca Brut is again a blend of the three white grapes, Macabeo, Xarello and Parellada sourced from their older, slope plots planted with old vines. In this warm vintage the wine is quite round and approachable. It matured for an average of 36 months in contact with the lees (all their bottles have the disgorgement date) and there are notes of toasted bread and ripe yellow plums with a hint of fennel, unmistakably Mediterranean. The palate does not have the acidity and electricity of the 2013s. 2012 was an extremely short (40% lower yields) and very healthy vintage. It's approachable, supple and very clean. This is not a wine to lay down forever, as the lowish acidity of the vintage and the higher ripeness might make it age faster.

I had the chance to visit the property and taste with Pepe Raventós from Raventós i Blanc. He rejects the Cava appellation as it's a method and not a place and he wants origin as a first requirement. Josep 'Pepe' Raventós keeps working toward the creation of a new appellation in the historical banks of the Anoia River part of Penedès, where his idea would be to produce wines from local varieties worked organically, biodynamically if possible (they started a couple of years ago), with a minimum price paid for the grapes purchased from grape growers to create a sustainable business for the zone and its people.

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Valkyrie Selections, San Francisco, CA, (707) 473-8214





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## The Wine Advocate Tasting History



### 2014 Raventos I Blanc Extrem

A Xarello Dry White Table wine from Spain, Conca del Riu Anoia, North Penedes, Spain

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Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #219 Jun 2015	Luis Gutierrez	91	Drink: 2015 - 2018	(30)
<p>The 2014 Extrem is a pure Xarello with as little sulfur as possible. The original idea was to do it without any added sulfur, but the wines evolved fast in bottle. The fruit is sourced from the higher altitude, the top of the Serral hill inside their property where the slope changes from north to south-facing. The nose is very fresh with notes of aniseed and fennel, some bay leaf and plenty of white fruit and hints of flowers. The palate seems to have a little more acidity than the Silences and also more persistence and power. The wine is kept in stainless steel with the lees until June without bâtonnage. Only 6,000 bottles produced.</p> <p>Besides their sparkling wines, Raventós i Blanc also produce some still wines from their estate vineyards outside the village of Sant Sadurní d'Anoia.</p> <p>Importer(s):</p> <p>Pioneer Wine, 1801 Royal Ln, #1001, Dallas, TX 75229 , (214) 461-6992, <a href="http://www.pioneerwine.com">www.pioneerwine.com</a></p> <p>Potomac Selections Inc., 8648 Old Ardmore Rd, Landover, MD 20785, (301) 583-8844 , <a href="http://www.potomacselections.com">www.potomacselections.com</a></p> <p>Skurnik Wines, Inc., 48 West 25th Street ninth floor New York NY 10010, (516) 677-9300, <a href="http://www.skurnikwines.com">www.skurnikwines.com</a></p> <p>Cream Wine, Chicago (IL), (312) 421-1900, <a href="http://www.creamwine.com">www.creamwine.com</a></p> <p>Valkyrie Selections, San Francisco, CA, (707) 473-8214</p> <p>Augustan Premier, Miramar, FL</p> <p>Vanguard Wines, 1020 West 5th Ave, 43212 Columbus, OH, (614) 291-3493, <a href="http://www.vanguardwines.com">www.vanguardwines.com</a></p>				
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## The Wine Advocate Tasting History



### 2013 Raventos I Blanc L'Hereu

A Proprietary Blend Dry White Sparkling wine from Spain, Conca del Riu Anoia, North Penedes, Spain

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Source	Reviewer	Rating	Maturity	Current (Release) Cost
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eRobertParker.com #219  
Jun 2015

Luis Gutierrez

91

Drink: 2015 -  
2017

(25)

The 2013 L'Hereu Brut is produced from what Pepe Raventós considers a great vintage that will be considered historic in the future. That year they harvested 25 days later than the recent average, so the grapes had time to ripen slowly to perfection with a long cycle that also held acidity and the wines are very fresh. This is sourced mostly from the Viña de la Plana, which has plenty of clay on the chalky mother rock (120 centimeters below) and quite deep soils that produce wines of good freshness and balance. They also use part of purchased grapes from organic growers as their idea is to keep some 20% of grapes from external suppliers. They like to work with some of the old-timers, the local people that know and understand the zone. The wine blends the three traditional grapes, Macabeo, Xarello and Parellada and ages no less than 18 months in contact with the lees (with a maximum of 30 and an average of 24). It is Extra-Brut (five grams of residual sugar). The powerful and expressive nose is really fresh, mixing fennel, aniseed, bread dough, in a very balanced, elegant and subtle way. The palate is extremely fresh (the signature of the vintage) and balanced with amazing weight of fruit, the lees/yeasts do not overpower the fruit and the finish is very long. This is one of the best sparkling wines in its category and price range, especially in this vintage. 220,000 bottles produced.

I had the chance to visit the property and taste with Pepe Raventós from Raventós i Blanc. He rejects the Cava appellation as it's a method and not a place and he wants origin as a first requirement. Josep 'Pepe' Raventós keeps working toward the creation of a new appellation in the historical banks of the Anoia River part of Penedès, where his idea would be to produce wines from local varieties worked organically, biodynamically if possible (they started a couple of years ago), with a minimum price paid for the grapes purchased from grape growers to create a sustainable business for the zone and its people.

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## The Wine Advocate Tasting History



### 2002 Raventos I Blanc Enoteca Personal Manuel Raventos

A Proprietary Blend Dry White Sparkling wine from Spain, Conca del Riu Anoia, North Penedes, Spain

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eRobertParker.com #219  
Jun 2015

Luis Gutierrez

95

Drink: 2015 -  
2018

(500)

I tasted from a magnum of the 2002 Enoteca Personal Manuel Raventos, because they are only going to sell magnums of this wine they have kept in contact with the lees since the harvest (so 12 years). After the magnificent 2001, they decided to sell the 2002, a year when yields were lower and they sold all the 75 cl. bottles when first released after five years on the lees. 2002 was a cold vintage and it was not easy, but they consider a cold vintage positive, as the zone is warm anyway, and they take the difficult vintages as a challenge. The color is amazingly young, very pale and impossible to guess the age. There are subtle balsamic notes, more on the Mediterranean herbs than on the medicinal side and the minerality is fresher offering aromas that do not reach the camphor tones. The palate is lively and fresh, with very subtle, integrated bubbles and fine acidity. This magnum is even fresher than the 2001 in regular bottle; I also tasted a 2003 (that they still aren't sure will be a library release), which feels much riper and advanced. The magnum I tasted was disgorged only days before my tasting. The price of a magnum reflects the scarcity, as they only have some 800 magnums left.

I had the chance to visit the property and taste with Pepe Raventós from Raventós i Blanc. He rejects the Cava appellation as it's a method and not a place and he wants origin as a first requirement. Josep 'Pepe' Raventós keeps working toward the creation of a new appellation in the historical banks of the Anoia River part of Penedès, where his idea would be to produce wines from local varieties worked organically, biodynamically if possible (they started a couple of years ago), with a minimum price paid for the grapes purchased from grape growers to create a sustainable business for the zone and its people.

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