

The sparkling wines of Raventós i Blanc, a blend of heritage and tradition

By [Marie-Noël Ouimet](#)

2 April 2024

Although Raventós i Blanc is located in the heart of Catalonia, the cradle of cava, it was in 2012 that the vineyard decided to leave the cava appellation, creating the Conca del Riu Anoia appellation in the process.

The goal? Raventós i Blanc wanted to be able to produce higher quality wines more representative of its terroir.

From the creation of cava to the present day



The vineyard, whose origins date back to 1497, has played an important role in Catalonia's winegrowing landscape, particularly in the creation and production of cava.

It was Josep Raventós Fatjó who, in 1872, produced the first bottle-fermented sparkling wine from grape varieties unique to Catalonia.

Then, a few years later, in 1888, Manuel Raventós Domènech came up with the formula for Penedès sparkling wine, based on three native varieties: macabeu, xarel·lo and parellada.

Josep Maria Raventós i Blanc, heir to the Raventós estate and Can Cordoniu, was behind the creation of the Cava appellation d'origine contrôlée in 1972.

Biodynamics, sustainable agriculture and traditional methods



Today, Pepe Raventós, who represents the 21st generation of the family, manages 90 hectares of vineyards and forests, all of which are farmed biodynamically. Their wines are certified organic and the vineyard is self-sufficient.

Raventós has not hesitated to adopt ancestral viticultural methods either. Among other initiatives, horses are used to work the land, thus avoiding compacted soil.

To encourage greater biological diversity, the plant cover in the vineyards is left in its natural state, and there are several nesting boxes and feeders for birds, bats and butterflies.

Sparkling wines from Conca del Riu Anoia



Conca del Riu Anoia is a small area centered on the Anoia river basin, with soils of predominantly limestone and marine origin. This results in the production of sparkling wines with a pronounced mineral character and a salty feel.

All their sparkling wines are made using the traditional Champagne method, but with indigenous grape varieties such as xarel-lo, macabeu, parellada and monastrell.

All sparkling wines are aged on lees for a minimum of 18 months. As it ages, the bubbles gain in finesse and the wine gains in rich, creamy texture.

Raventós i Blanc produces only vintage sparkling wines, in order to preserve the expression of the year in which a cuvée is harvested.

Raventós i Blanc Blanc de Blancs 2021



A touch of malvasia adds fruitiness and roundness to this sparkling wine, with lively aromas of citrus, white peach and flowers, complemented by refreshing acidity, a hint of minerality and lovely flavors of toast.

Perfect as an aperitif or with tapas or [cheese and charcuterie platters](#). [Available at SAQ](#)

Raventós i Blanc De Nit 2021



This sparkling rosé is a must for any celebration. It was already among our [bubbly suggestions for the holidays](#), and its notes of raspberry, citrus and minerality supported by a refreshing acidity have seduced us once again. ([SAQ](#))

Raventós i Blanc de la Finca 2020



Treat yourself to this elegant sparkling wine with fine bubbles, made with 50% xarel-lo. Its aromas are complex, with notes of citrus, toasted bread and cookie dough.

On the palate, you'll find a rich, creamy texture, supported by a fine acidity that gives it freshness, and always that distinctive minerality. Serve with appetizers such as tapas, [grilled octopus](#), seafood or beef tartare. [Available at SAQ](#)