

*The world's best wine magazine*

# Decanter



WORLD  
WINE  
AWARDS  
2015  
THE WINNERS



**Regional Trophy winner**  
**Spanish Sparkling over £15**  
**Raventós i Blanc, Manuel Raventós**  
**2007 (12%)**

*Lovely complexity and panache, with a salty, briney nose of lemon, green apple, biscuit and a hint of dulce de leche. Resides in the upper echelon and deserves its plaudits, with focused, elegant bubbles in the mouth, along with pithy extract, and a bright, lemon tart finish.*

£55 Berry Bros & Rudd  
 POA Michael Skurnik USA

**Tasted against** No other Golds in this category

JUST 5,000 BOTTLES were made of this Trophy winner – a personal selection by Manuel Raventós of the best wines of the vintage, and a cuvée first made in 1993.

The Raventós family has been farming the Raventós i Blanc estate (pictured) for more than 500 years, tracing its history back as far as 1497, when the current family's ancestors grew grapes for their own consumption and for juice. Then, in 1872, Josep Raventós Fatjó made the first bottle-fermented wine in Spain using wines sourced from the estate.

The concept of Raventós i Blanc, established in 1985, is 'to express this long-held interconnection between man and nature through wine', pursuing organic and biodynamic viticulture through a philosophy dubbed 'bio-synergy', and making the decision to abandon the Cava DO in favour of a new, quality-focused denomination under the Conca del Riu Anoia banner.

Soil analysis suggests that the river terrace estates where the grapes are grown date back some 16 million years – making them among the oldest in Penedès.



**Regional Trophy winner**  
**White Rioja under £15**  
**Finca de los Arandinos, Viero, Rioja**  
**2013 (13.5%)**

*This opens up beautifully with time in the glass, revealing a mosaic of aromas such as lemon, dried apple peel, banana bread and butter. Spicy, nutty flavours grace the textured palate, with integrated flavours of lemon marmalade, sandalwood, apricot crumble and chestnut honey.*

Not available in the UK or USA

**Tasted against** No other Golds in this category

THE KEY TO the signature Burgundian style of this 100% Viura wine – beyond the skills of the winemaker – is the location of the vineyards. More than 50 years old, they lie on the right bank of the western Ebro River valley, with a north to northeast orientation and an altitude between 520m and 650m.

All these factors contribute to the creation of wines with less concentration than many white Riojas, but a more expressive character, as well as delicacy, poise and elegance. Viero is, according to Finca de los Arandinos, a 'unique' white Rioja of medium body, made in a Burgundian style through its fermentation in a French oak foudre of 75 hectolitres and five new French oak barrels.

Finca de los Arandinos (pictured) is owned by the Sáenz Alvarez family, located in the village of Entrena where the family has been grape growers for more than 80 years, making its own wines for 40 of them.

The emphasis has been, through viticulture and winemaking, on making fresh and delicate wines. More recently, Finca de los Arandinos became the first winery in Rioja to have its own boutique hotel, Slow Food-oriented restaurant and spa.



For tasting notes of all wines, plus prices and stockists, see [Decanter.com/dwwa](http://Decanter.com/dwwa)