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In The Glass: Raventós i Blanc – Textures de Pedra 2016

by Miquel Hudin | 27-11-2020 | 1 Comment

I've never been a tremendously big fan of *blanc de noir* Champagnes. **Plop!** goes the sound of each and every monocle in the room falling into every glass of Bollinger being sipped. But I feel no shame about it (nor should anyone else) as it's just a style of Champagne, or really any sparkling wine, that just doesn't speak to me although there are plenty who do love it. There's nothing wrong with either choice.

The inclusion of red grapes into a "white" wine, has always given a profile to a wine that runs more beefy than fluffy despite the lack of skins and I generally avoid it. If you're a white wine drinker who has never taken to amber wines, then you know exactly how I feel about *blanc de noir* sparkling wines.

This is why I've always been hesitant to embrace Raventós i Blanc's "Textures de Pedra" (Textures of stone) as it's a full-on *blanc de negre* as the term is known locally in Catalan. I've had many less than engaging examples of *blanc de negre* wines in both still and sparkling format from

the Penedès region but, in tasting the latest 2016 vintage of this wine, I've had to reevaluate my blanket dismissal of the category.

I don't know if it's just down to the fact that Raventós i Blanc know what they're doing (the cellar was founded in 1986, but the family has one of the longest histories of making sparkling in the region) or that this specific blend of Xarel·lo Vermell, Sumoll, and Bastard Negre (Graciano) simply works. Maybe it's that Xarel·lo Vermell isn't fully red as it's a "gris" color mutation of Xarel·lo which "ties the wine together" but whatever the case, this wine is delicate while still holding just enough structure to boost and give grip, without getting in the way.

I had this yesterday at Thanksgiving and it really fit the bill by pairing with just about everything—something else that the blanc de negre aspect allows I suppose. But, it's great for general drinking as well and continues to show that it's no wonder Raventós i Blanc has had no problem selling their wines around the world despite leaving DO Cava back in 2012!

Raventós i Blanc - Textures de Pedra 2016

Cured lemon peel with a hint of vanilla and brioche, dried apricots, light nutty notes. Fine, fluffy mousse that dances across the palate, lots of width and texture with a lengthy, delicate finish. Quite top notch Blanc de Negre.

● 50% Xarel·lo Vermell, 25% Graciano, 25% Sumoll · 12.5%

Region: *Catalunya*

93 **