

# 1995 Raventós i Blanc

## Reserva Familiar 30 Anys: 98 POINTS



The Wine Advocate

RP 98

Reviewed by:

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Release Price:

\$400

Drink Date:

2025 - 2029

They keep selling small quantities of old wines, in this case to celebrate the 150th anniversary of their first sparkling wine by selling a wine 30 years after the harvest. I'm talking about a 1995 Reserva Familiar 30 Anys, a wine with a spectacular nose of mushrooms, baked apples/apple tart, fennel and asparagus (that transported me to the old vintages of white Tondonia or Coulee de Serrant...). It's very marked by the autolysis of the lees, which translates into smoky and toasty notes, with great complexity and a deep golden-amber color, reflecting the age and slow oxidative process in the bottle. The palate is still lively and has small bubbles that make it textured. It finishes very long, clean and dry, with a chalky sensation and great persistence. This is truly phenomenal. Only 250 to 300 bottles will be released. The bottle I tasted was disgorged the 11th of March 2025.

*Pepe Raventós wants to focus on Xarel·lo and Sumoll grapes, but he has also planted one hectare of Malvasia de Sitges. He left the Cava appellation in 2012 because he realized Cava didn't have international prestige. He does not want an appellation of origin, Conca del Riu Anoia, but dreams about an appellation of origin for sparkling wines that pays good prices for the grapes and adds value to the territory, a simple vision with a Burgundian (or Barolo) inspiration where the main value is the region, the valleys, the villages, and the vineyards where growers work. It's a Mediterranean zone, ideal for organic viticulture from ancient times, where grapes at 11% alcohol have a pH of 3.0 and the perfect balance to produce sparkling wines, something his ancestors realized before anyone. And the advantage is that the wines are different, with their own varieties, different from the best sparkling wines from the rest of the world.*

*With that idea, he has drawn a map of his valley with 720 plots with names, 100 of them owned by large houses and the majority belonging to small grape growers. He doesn't know what the solution is but believes the producers need to be together, not separated as they are now, Corpinnat, Classic Penedès, Cava... He wants to downsize, simplify his portfolio and focus on the specificity of the places. Everything is certified organic. All the back labels show the plots where the grapes come from, and all the bottles have the disgorgement date as a lot number.*

Published: May 01, 2025