



1996 Raventós i Blanc Reserva Familiar 30 Anys



The 1996 Reserva Familiar 30 Anys is truly phenomenal, a sparkling wine with very long aging that was released in its fourth year. After 30 years, it is really stunning. It has incredible complexity, like an updated version of the 1995 that I tasted last year, with mushrooms, baked apples/apple tart, spices, toasty bread, iodine, aniseed and fennel. It has great nuance and is silky and polished, with a sleek mouthfeel and very fine, almost imperceptible bubbles, which give it a silky texture. This is stunning! There are around 480 bottles of this.

Pepe Raventós still thinks it's too early to be so happy about 2025; the year had very good conditions, but he wants to wait and see how the wines develop. He's obviously selling more wine that's aged for a few years rather than selling the wines quite young, as it's only sparkling wines; the still wines have been sold under a different company since 2016, Vins Pepe Raventós and Can Sumoi. Pepe Raventós is still working outside the appellations of origin, but he's also involved in meetings to try to find a way ahead

with a quality appellation of origin; he still thinks Penedès has very good conditions for producing quality sparkling wines that are worked organically and that there's room in the market for them. He's worried about a fair price for the growers, about the sustainability of the vineyards and the region.

He still wants to focus mostly on the local Xarel·lo and Sumoll grapes and also a little Malvasía de Sitges. As he explained last year, Penedès is a Mediterranean zone that is 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 he believes the producers need to be together, not separated as they are now, with 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.

The Wine Advocate

RP 99

Reviewed by:
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\$422

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2026 - 2033