



Guide to Wine Podcast: Episode 68

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A Family Legacy with Spanish Winemaker Pepe Raventos



Air Date: Wednesday, September 4th, 2024

I often ask my guests what made them decide to get into wine. However, today's guest's family has been in the wine business for five centuries, so I'm going to take a guess and say that has something to do with it.

Today, Spanish winemaker, Pepe of Raventós i Blanc, is sharing how his winery has transitioned to producing 100% biodynamic wines, the challenges that he has faced in maintaining his family's traditions. He also shares his story from social work back to the family business and highlighting his deep connection between community and winemaking.

Don't miss out on next week's episode when Pepe and I resume our conversation and talk about Raventos i Blanc leaving the Cava DO that his grandfather had created, why he chooses to embrace Spanish varietals over the more common French ones, and a grape that had almost been extinct which the winery was able to bring back and has been an absolute jewel in winemaking.

So, if you are ready to explore the intricate world of Spanish wine, hear a unique perspective on the evolution of viticulture, the importance of biodynamic farming, and the transformation of Pepe's family's winery, Raventós i Blanc, press play and listen in!

Connect with Pepe:

Website: <https://www.raventos.com/>

Can Sumoi: <https://cansumoi.cat/>

Mas Del Serral: <https://masdelserral.com/?lang=en#wine>

Episode Highlights:

- 5 centuries of winemaking with Raventós i Blanc
- Challenges and responsibilities of maintaining family tradition
- Historical vs modern farming methods
- Impact of biodynamic farming on wine quality
- Pepe's approach to winemaking
- Introduction of Spanish grape varieties: Xarel·lo, Macabeo, Parellada, and Malvasia