

H U D I N



Pepe Raventós – Mas del Serral 2010

by Miquel Hudin | 10-11-2021

After tasting *Textures de Pedra* last year, I realized a visit to the winery of Raventós i Blanc was long overdue so I finally went once movement restrictions were lifted *back in March*.

Upon arriving, one thing became clear in that you don't really *visit* Raventós i Blanc but more *experience* it. If led by through the winery by current director, Pepe Raventós, he'll walk you over rocks encrusted with fossils they excavated from the property, then past a large pond that feeds into the Anoia River nearby and eventually to a small hill.

It's from this hill that emerges the wine, *Mas del Serral*.

It's a very small plot of just under 2ha with vines planted between 1950 and 1954 on limestone soils that are, as noted in the technical sheet, "16 million years" old. It's primarily Xarel·lo but there's also some "Bastard Negre" in there as well which is one of the many names for the Iberian variety, Graciano. Everything is worked organically (now biodynamically I believe) and ploughed by horses who get to live out their life in the shade of trees at the top of the hill.

Despite the presence of red grapes in the wine, it's vinified as fully white (as in no skin contact for color) but despite that, there were definite red fruit notes that came across. Beyond this curiosity is the more amazing fact that this wine sees 100 months on the lees and is just being released now after what I assume is a lengthy aging period after they disgorged it.

You would however never believe that this wine began its life just over 10 years ago. It's exceptionally fresh and the fruit lively with an aspect like you'd just brought it in from the orchard. I've no idea how this is accomplished given that with this amount of aging, usually the tertiary notes of nuts, brioche, and burnt caramel are really owning the wine, **not** primary fruit. It's so incredible and pronounced that someone might even think of it as somehow "flawed", although I wouldn't really want to talk to the person who thought this.

All in all, it's an exceedingly well-crafted wine released under Pepe's eponymous line, not the main Raventós i Blanc series. I'm sure it can age even more although we'll have to wait a good deal longer to find out as there have only been two vintages previous to this in 2007 and 2009 which were both noted for their signature youthfulness.

Mas del Serral is available in just over 2,000 standard bottles and a scratch less than 500 magnums with each bottle in a very attractive wooden box.



Availability: Outside of Spain and the EU, the 2007 and 2009 wines are both available in the US where I think Skurnik is their importer. I assume this 2010 will be available there as well once the boat arrives. Outside of these regions, I would recommend contacting the winery if interested as in doing a light investigation, it seems harder to come by which makes sense given the miniscule production levels.

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Very delicate sweet red cherry, light notes of ripe apricot, creamy brioche notes with a vanilla and ginger glaze, chamomile, white tea, and toasted red peppercorn. All aromatic aspects very fresh, as if picked the same morning as opening. Plenty of textured, savory mousse and a palate of yellow fruits, complex spice notes carry on to the palate showing a finely honed backbone to the wine, threaded with excellent acidity. Wonderfully framed sparkling showing what Iberian climes are capable of. Single vineyard of Xarel·lo and Bastard Negre (Graciano).

● Xarel·lo, Graciano · 12.5% · 150EUR

Region: Catalunya

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