

be wine curious

H U D I N



Raventós i Blanc winter tasting 2025

by [Miquel Hudin](#) | 22-12-2025

I was happily cruising along the AP-7 highway, enjoying the embrace of a fine December sun. As I reached the top of Penedès, just before turning off to Sant Sadurní d'Anoia and the heartland of sparkling wine production, a massive fog engulfed me. It was clear that I was now entering, the Conca del Riu de Anoia.

While I've visited Raventós i Blanc on several occasions, this recent day show perfectly well how it is indeed a separate little slice of the Penedès region with the slopes and basin that embrace the Anoia River. Does it deserve its own DO as Pepe Raventós has been pushing for since leaving DO Cava *way* back in 2012? The jury continues to be out on that, but there is a clearly a singularity and finesse to the region in which they produce their sparkling wines.

Much like [their Can Sumoi project](#), I always carve out time for tasting their main, Raventós i Blanc sparkling wines. It's necessary as they're not in a DO, nor the Corpinnat group (one can only hope some day this changes), and are an island unto themselves. But, I wouldn't bother with a visit if the wines weren't consistently excellent, which they are.

As has been the case whether when visiting with Pepe or his head of enology, Joan Munné, we made a stroll though a portion of the vineyards prior to tasting. While the ridge of Montserrat wasn't visible due to the fog, it was still a very

atmospheric day and the health of the vines due to abundant rainfall in 2025 was readily seen.

The tasting ran through the recent vintages on the market with the newest wines from 2023 as well as 2022 and 2021. It was notable that 2023 and 2022 were both very dry, hard vintages. The resulting wines have arrived in fine form, but there's a definite directness to them that's a mark of the vintage.

There were however several surprises. The first being the Manuel Raventós Negra 2018 which I absolutely adored. Anyone who's a regular reader knows that I've never been much of a fan of this vintage from my early tastings to more recent but this wine bucked the trend. Even just a drop in the glass is electric and vibrant.

The man himself, Pepe's father, was at the tasting with Munné and I given that Pepe has been based in the US this year to work on sales. They both mentioned that the Manuel Raventós Negra is a wine which isn't about a single vineyard. Each year they decide what will make up this wine and thus it changes greatly in terms of blend, although the goal is always excellence. They've clearly arrived there with this wine and it's probably one of if not the finest from 2018 that I've tasted—it only took seven years to find it!

There was also the excellent Mas del Serral from the Pepe Raventós series, which, despite the different name, it also from their main estate. I'm not sure how I missed this wine previously in tastings, but I'm very happy to have caught up with it again.

What was however the most interesting item that day was the Manuel Raventós Negra 1996. Yes, **1996**. Raventós i Blanc has apparently been setting aside a small percentage of bottles from each vintage to observe the evolution and this was disgorged only a week or so before my visit. It was an interesting wine as there was clearly significant evolution in the previous 29 years and I believe it's the longest-aged sparkling wine that I've tasted from Penedès.

As to the exact profile, it had more in common with Sherry than Champagne and the fact that it has spontaneously made the malolactic conversion in the bottle added another dimension. It was initially quite short in the glass, but during lunch I kept coming back to it to find it opening up more and more. There were a tremendously-developed tertiary notes, nuttiness, dried croissant, baked tea leaf, and even a little caramel. I feel like it's a sparkling wine to decant and let open up for 1-2 hours prior to drinking. It's definitely a unique experience and for any lover of sparkling wines, one to try.

Overall this tasting confirmed that the winery continues to be in fine form, with their top cuvées showing absolutely brilliantly. Sales continue to be a great deal of work for them as they export 2/3 of production and a good amount of that

going to the United States and Canada, obviously with the former taking up the lion's share. It's not an easy time for any wine producer in Europe and we'll have to see if producing excellent wines will be the key to weathering this current storm.

WINES

[Raventós i Blanc - Manuel Raventós Negra 2018](#)

Delicate and floral with this light touch of dried jasmine and such lengthy, wonderful soft texture on the palate and a finish forever.

70% Xarel·lo, 30% Macabeu · 12.5% · 75EUR

Region: *Catalunya*

97

[Pepe Raventós - Mas del Serral 2011](#)

Honeyed with fine texture to it, savory and fresh, lengthy, doesn't show its age at all other than the flavors and textures being wonderfully profound.

Xarel·lo, Graciano · 12.5%

Region: *Catalunya*

96

[Raventós i Blanc - Enoteca Personal Manuel Raventós 1996](#)

What a curiosity with tremendous age and evolution to it, scads of porcini, yellow tea and lighter dried honey notes, juicy and fresh on the finish, interesting character and a great deal of grip into the finish. Interesting in how it passed malolactic unprovoked.

· 12%

Region: *Catalunya*

94

[Raventós i Blanc - Blanc de Blancs Extra Brut 2023](#)

Lovely and fresh with a light, delicate mousse and citric notes lingering into the finish. First year to have any amount of Malvasia de Sitges.

50% Xarel·lo, 35% Macabeu, 10% Parellada, 5% Malvasia di Lipari · 12% · 17EUR

Region: *Catalunya*

93

[Raventós i Blanc - De la Finca 2022](#)

Very fresh and balanced, doesn't drop put in the finish despite the heat of the year, savory, lengthy, very nicely framed.

Xarel·lo, Macabeu, Parellada · 12% · 23EUR

Region: *Catalunya*

93

[Raventós i Blanc - Textures de Pedra 2021](#)

Rich and lengthy, such a fine degree of structure to it and length and could even stand to age a bit more.

Xarel·lo Vermell, Sumoll · 12.5% · 35EUR

Region: *Catalunya*

93+

[Raventós i Blanc - De Nit 2023](#)

Fresh and fluffy, light dustings of strawberries and a lengthy, lime citric freshness in the finish.

Xarel·lo, Macabeu, Parellada, Mourvèdre · 12% · 19EUR

Region: *Catalunya*

92