



## **Raventós i Blanc Textures de Pedra Blanc des Negres 2011 Conca del Riu Anoia, Spain**



This is a new wine from **Raventós I Blanc**, formerly a Cava producer, but now working outside the DO (interestingly, BBR in the UK have decided to continue labelling this as Cava in their wine list to avoid the danger of confusing their customers). It's described as a blanc des negres, and is a blend of 30% Xarel-lo, 20% Xarel-lo Vermell, 20% Sumoll, 20% Bastard Negre (this is a local variety that used to be misidentified as Mourvèdre) and 10% Parellada. These grapes are sourced from Vinya Més Alta, which is at the top of the Serral hill and has stony soils, farmed biodynamically. The wine is aged on its lees for 42 months and is bottled with zero dosage. It's pretty serious, and I really like it.

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Full yellow colour. Rich and quite toasty with a buscuitty edge to the citrus, pear and white peach fruit. There's freshness and concentration here, with just the faintest trace of pithy bitterness in the background. Lovely complexity, showing real bite and personality. There are even some cherry and herb notes, lovely depth, and a little bit of grip. 93/100

<http://www.wineanorak.com/wineblog/spain/raventos-i-blanc-textures-de-pedra-blanc-des-negres-2011-conca-del-riu-anoia-spain>