



# VALKYRIE

## SELECTIONS

REVIEWS  
WINE ADVOCATE  
OCTOBER 2016

## RAVENTOS I BLANC



### Manuel Raventos 2008 || 93 points

“Somehow I had only tasted later releases under the Enoteca label ten years after the vintage, but they also sell a current vintage of their grand vin, a blend personally decided by Pepe Raventós father, Manuel Raventos Negra, after whom the wine is named. 2008 was not an easy vintage, but often challenging vintages result in very good wines, as seems to be the case of the 2008 Manuel Raventós Negra, a Xarello-based blend with 15% each Macabeo and Parellada, presented as a Brut Nature and disgorged at least after six years in contact with the lees. This 2008 is sharp and direct, very lively, vertical and mineral. This is probably a little thinner, but I like the austerity, the verticality it displays. This is the more evolved of the three vintages produced. 3,425 bottles produced.”

*“Raventós i Blanc keep working on their idea to get a separate appellation for the banks of the Anoia River, where they are located within the Penedès region. Of course, they were the first of the big names to leave the Cava appellation. As for the wines, there is a new, unusual sparkling wine from somehow obscure local grapes, Bastard Negre, Sumoll and Xarello Vermell called Textures de Pedra, stone textured, 5,000 bottles first produced in 2011. And they are also releasing two mixed cases of three bottles each with different vintages from their Manuel Raventós cuvée, three of them library releases under the Enoteca Personal, 1998, 1999 and 2000. I tasted the 2000 last time, but this time we were unlucky and got some corked bottles and I told them not to uncork anymore, as they keep very small stocks. They also sell tiny quantities of the Manuel Raventos cuvée 20 years after the vintage. It’s a virtual wine, but it’s extraordinary.”*



Reviewed by Luis Gutierrez || [www.vselections.com](http://www.vselections.com)