

RAVENTÓS BASAGOITI

SAN SEBASTIA DELS GORGS, CATALONIA, SPAIN



CELEBRATE THE SOUL OF SPARKLING VITICULTURE

Clara and Ramón Raventós-Basagoiti share a vision to elevate and celebrate the soul of Spain's viticulture. With this determination, they started a journey in unique San Sebastia dels Gorgs in Penedes, Spain, where they live.

Raventós-Basagoiti are sparkling wines crafted *manifesto* traditionally from select parts of their estate. Their essence is their freshness and the wine's natural intensity and unique texture. Radiant and genuine wines that emerge from lands overflowing with life.

Certified byodynamic and organic, they aim to revitalize their own vineyards and also those nearby through collaborations that enrich the environment. They want to share and celebrate the rewards of their hard work with you.

Their vines are the center of this project, as old as 1952, with ruins dating from the Roman Republic; the essence of the winery is respect for values, history, and tradition. Their sparkling wines are made using the traditional *métode Champenoise*. The wines have been crafted with a notable aging capacity, but are ready to be enjoyed from the moment of disgorgement.

The beautiful landscape, presided over by the Montserrat mountain, gives the wines their character. The region, elevated to 230 meters, unites the plots of Montargull vineyard, where you find 1952 Macabeo vines, with those of Corral hosting Xarel·lo, and the vineyard Olivera, where one can find the bush vines of Chardonnay.

Principal 2023



HISTORY:

The Raventós family has been pioneering sparkling wines in Spain for generations. In Raventós-Basagoiti, located in Catalonia, they seek to craft unique sparkling wines; they are terroir-centric, known for their freshness and their classic aging using the traditional method. The wines are certified organic and biodynamic.

TECHNICAL TASTE:

Region: San Sebastia dels Gorgs, Catalonia, Spain

Alcohol: 11%.

Variety: 41% Macabeo, 23% Xarel·lo, and 36% Chardonnay. They grow on soil with limestone, clay, and covered by vegetation. Macabeu from Montargull plot, Chardonnay from Olivera plot, Xarel.lo from Campané plot.

Aging: Picked by hand and destemmed, the whole grape bunch is cold-pressed. Over 40% of the wine comes from the base wine aged in 500 L Allier oak barrels, the other 60% on stainless steel, giving this sparkling greater depth and character. The wine ages on fine lees for 8 months in the small tanks and barrels, until late May. The bottle will rest for another 2 years before release.

Tasting Notes: The depth, delicacy, and balance combine with apple, cream, brioche, and excellent minerality. A dry sparkling, with less than 1.5 g/L of sugar in the dosage, would be classified as Brut Nature, though we choose not to use this terminology.