AP WINE IMPORTS

RAVENTÒS-BASAGOITI

Inicial

The Estate: Raventós-Basagoiti are sparkling wines crafted traditionally from select parts of their estate. Their essence is their freshness and the wine's natural intensity and unique texture. Winemakers Clara & Ramón Raventós-Basagoiti. Practicing biodynamic since 2016, and certified biodynamic since 2024.

Location: Catalonia, Spain. Vineyard plots: Macabeos de Montargull, Corral, Oliverà, José.

Soil: Limestone and clay, covered by vegetation

Vines: Hand-harvested in 18 kg boxes with overnight refrigeration to 6 °C before pressing.

Varietals: Macabeo, Xarel·lo, Chardonnay

Vinification: Whole-bunch pressing with low yields and slow fermentations at very low temperatures. 15% of the Macabeo closest to the winery was vinified in 500 L Allier oak barrels, along with part of the Xarel·lo from the 'Corral' plot.

Aging: Aged on its fine lees for 8 months in small tanks and barrels, until late May (or when the heat starts). The bottle then rests another 1.5-2 years before release.

Alcohol: 11.0%

Tasting Notes: Fresh, fine fruit with the rustic edge that characterises Inicial. Low alcohol coexists with depth, complexity and freshness. Less than 2 g/L of sugar in the dosage, virtually imperceptible.

Cellaring: Notable aging capacity, but ready to enjoy from disgorgement. Store in a cool place at a stable temperature.

