



TINA 9

Varietal : 100 % Pansa Blanca (Xarel-lo)

Origin: D.O. Alella

Vineyards: Sant Fost de Campsentelles

Alcohol Content: 13% by Vol.

Total Acidity: 6.0 Grams/Liter

Tasting Notes: From the coastal vineyards of the Mediterranean, Tina 9 offers intense, fruity aromas with all the sumptuous personality of the Pansa Blanca variety. Stone fruit aromas of peach and white fruits with a floral hint. It is a wine with volume, well balanced with a long finish. Tina 9 is an ideal cocktail wine, and it pairs beautifully with seafood, Asian cuisine and fried foods.

Winery Background: The region was originally settled by the Romans, over 2,000 years ago. Encompassing only 700 acres, it is the smallest D.O. in Spain and boasts a native grape with highly sought after qualities. Alella steadfastly maintained itself in the shadow of the highly renowned city of Barcelona - even as it has been surrounded by expensive Barcelona suburbs. In the early 1980's, Juan Peláez teamed with Ismael Manaut to implement a plan to bring the Alella region back to the reputation it enjoyed in the 1950's as one of the top wine producing regions on the Iberian Peninsula. This partnership brought revolutionary technology to a denomination of origin that had been declining for many years. In the early 2000's, the winery was purchased by current owner, Ramon Raventos and renamed Raventós d Alella. Ramón built upon the innovative, experimental and internationally minded nature of the winery, the result has been wines in constant evolution, respectful of the product and the area's unique character. More than just a one of its kind project, Raventós d Alella is the best expression of the passion of a new generation in following their dream to show the world the importance of one region and one variety.

The Vineyards: Our Vineyards are primarily concentrated in three small valleys.

The Valley of **Sant Fost de Campsentelles**, "Valley of the Interior," is very difficult to access. The Sauló soil is especially pure, with very little clay in a particularly rugged orography. This is the most southern valley of the three. The fruit matures extraordinarily well with a high aromatic intensity and a great structure without losing acidity or freshness at all.

Valloriolf is the Valley furthest to the north. These vineyards are located in the municipality of La Roca, which is the most fertile of the three and also the coolest. We obtain from these plots a lively and complex acidity, always full of aromatic character, with a depth of freshness and a texture that are as beautiful as they are rare in white wines.

The oldest vineyards are in the Valley of **Santa Maria de Martorelles**, which is located in close proximity to the winery. The Sauló soil is pure in this area, but it is combined with more clay like soil and even outcroppings of slate. The level of intensity, complexity and structure, yet still with a subtlety, is something we are studying and learning more about every day. This vineyard and the wines it produces are especially important and we recognize that it will take some years of aging in the bottle to show its true complex character, with intensity, subtlety, distinction and nuance all in one.

Vinification: Raventós de Alella (formerly known as Marqués de Alella) is made from perfectly ripened whole cluster grapes that are gently pressed followed by cold stainless steel fermentation and an early bottling to extract the aromas and ensure bright, fresh flavors of the vintage. By using small-scale fermentation tanks and casks, we are able to keep each harvest separate, thereby allowing us to discover the unique properties of each vineyard.

