Valldoriolf 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 Martorells, 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.