

DES DE 1992

PERE VENTURA

+ CAVA +

TRESOR BRUT RESERVA

COUNTRY Spain
REGION Penedès, Catalonia
GRAPES
40% Xarel-lo, 40% Macabeo, 20% Parellada

APPELLATION
NOTABLE

Cava DO
Vegan Gluten Free

DESCRIPTION

Pere Ventura's wine producing vocation is rooted in a family tradition dating back to the 19th century. When he decided to found his namesake winery in 1992, he did so in honor of his ancestors. Pere's family heritage with Cava dates back to 1872, when his great grandfather, Manuel Montserrat Font, helped produced the first bottles of Cava at Codorniu. Today, the family tradition lives on at the Pere Ventura wine estate, with the ultimate goal of producing Cava of the highest quality and elegance.

VINIFICATION

All Pere Ventura Cavas undergo the "Traditional Method" of sparkling wine production, the same method used for Champagne. Grapes are hand harvested and de-stemmed before they undergo a first fermentation in stainless steel tanks.

COLOR

Straw gold with a persistent mousse

NOSE

Beautiful notes of Golden Delicious apples, citrus and dried nuts

PALATE

A broad and firm palate of ripe apples, grapefruit, lemon and brioche. Crisp and balanced.

ANALYSIS

Alcohol: 11.5% TA: 6.6 g/l RS: 8 g/l

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

An excellent aperitif. Ideal with appetizers, hard cheeses, fried foods, and Asian cuisine.



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