

DES DE 1992

PERE VENTURA

+ CAVA +

## PERE VENTURA GRAN VINTAGE CAVA

**COUNTRY** Spain  
**REGION** Penedès, Catalonia  
**GRAPES** 50% Macabeu & 50% Xarel·lo

**APPELLATION**  
**NOTABLE**

Cava DO  
Vegan Gluten Free

### BACKGROUND

Iconic, subtle, superb. Gran Vintage Brut Gran Reserva is a new departure. A serene, sober cava which concentrates the substance of the Catalan terroir with each sip. The 2012 vintage is an illustration of traditional cava raised to the ultimate expression of excellence. Limited production, made only in exceptional years, when La Anciana and La Secreta, specific plots on our estate, provide an excellent harvest. The yield from these old vines is well below average and the fruiting grape is of extraordinary quality. Each cluster is an example of excellence, a testimony to the historical adaptation of the vines to the terroir. The result is a delicate yet intense and elegant cava, which draws on a true sensation of finesse.

### VINIFICATION

Manual harvest and manual grape sorting Each variety is fermented separately. Whole bunch pressing in a membrane press at a maximum of 0.5 bars of pressure. Spontaneous fermentation with wild yeasts at a temperature of 59°F. After, careful blending of the two varieties. Gentle fining; tartaric stabilization and final filtering. Second fermentation in the same bottle according to the Traditional Method. A minimum of 60 month aging in the crypt of our underground cellars.

### COLOR

Bright golden hue with amber glints. Endless, fine beads, ascending with delicate effervescence to form a perfect crown.

### NOSE

Clearly very aromatically elegant, clean, fruity and citric with a dash of lemon zest as well as lime and mandarin. A symphony of varietal aromas, subtle and yet clearly marking out its Macabeo grape variety characteristics.

### PALATE

This is a lively cava, mouth-watering, rich and generous with a delicious and refined bouquet, where silky notes are perfectly combined with a balanced, crisp acidity. It is mouth-filling, creamy and with a hint of baked apple.

### ANALYSIS

Alcohol: 12% TA: 6.2 g/l

### BOTTLE SIZE

750 ml

### SERVING SUGGESTIONS

Serve at a temperature of around 48°F. Its complex, subtle balance makes it superb with the most delicate, refined cuisine. It pairs extremely well with fish scallops, duck rilette, or mi-cuit foie with caramelized pear.



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