

DES DE 1992

PERE VENTURA

+ CAVA +

PERE VENTURA VINTAGE BRUT

COUNTRY Spain
REGION Penedès, Catalonia

APPELLATION
NOTABLE

Cava DO
Vegan Gluten Free

GRAPES
60% Xarel·lo & 40%
Chardonnay

BACKGROUND

This is a limited production cava, made from Xarello grapes which are sourced from old vines. Average age of the vines is 25 years old and they are planted as bush vines and are head-pruned. Yields are low and do not exceed 8,000 kg per hectare. In keeping with the philosophy of PERE VENTURA, the vines are grown respecting sustainability and environmentally-friendly principles and interventions in the vineyard are kept to a minimum.

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. Press fraction of free-run juice is 52% followed by a static settling of the must of between 24 and 48 hours. Spontaneous fermentation with wild yeasts. Fermentation temperature: 59°F. Careful blending of the two varieties. Gentle fining; tartaric stabilization and final filtering. Second fermentation in the same bottle according to the Traditional Methods. Minimum of 45 months ageing in our deep underground cellars.

COLOR

Straw colored hue with golden highlights, packed with tiny, fine beads rising like a rosary to form a crown on the surface.

NOSE

Surprisingly powerful, expressive aromas of yellow flowers, combined with aniseed-infused herbaceous notes such as fennel, characteristic of the Xarel·lo grape variety.

PALATE

Creamy on the palate, lingering and intense with buttery overtones of butterscotch and a bitter almond finish. This cava's creamy, velvety texture is without a doubt very beguiling.

ANALYSIS

Alcohol: 12% TA: 5.97 g/l

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Serve at a temperature of around 48°F. Serve as a sophisticated aperitif; savor it with oysters, lobster and crayfish.



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