

DES DE  1991

# PERE VENTURA

## RESERVA

### BRUT



## BE DELICIOUS

A fruity, attractive, festive, delicious cava.  
The perfect excuse to raise a toast!

### CHARACTER

PERE VENTURA RESERVA BRUT sparkling wine is a surprising aromatic cava of extraordinary freshness, a paradigm of the harmony between delicacy and classic consistency.

A cheerful and pleasant cava that, with its perfect combination of fruit, freshness, and subtly complex aromas, adapts to any occasion.

### THE SPIRIT OF PRIMER RESERVA BRUT

This cava feels like a Mediterranean breeze blowing over a terrace on a warm afternoon, it is the echoes of a party, the reason friends get together.

Our PERE VENTURA RESERVA BRUT shows temperament, radiates youth, and enjoys the nightlife. Presented in its shiny box, it is the perfect gift and a delicious occasion to share.

### ENJOY IT

Anytime.

Enjoy it for brunch with a Caesar salad, quiche Lorraine or eggs Benedict. Serve it as an appetizer to accompany fine tapas, sausages or tempura.

Reinvent tea time and try the PERE VENTURA RESERVA BRUT with puff pastries, vanilla shortbread biscuits or wafers.

### SERVE IT

Between 8 - 10 °C (42° F - 48° F). Once opened, keep it chilled.

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#### GRAPE VARIETIES

40% Xarel·lo, 40% Parellada, 20% Macabeu

#### ORIGIN

From vineyards in the Lower and Central Penedès, managed by Pere Ventura's team of viticultural experts who ensure the vines are cultivated in a sustainable and environmentally friendly manner.

The grapes for the PERE VENTURA RESERVA BRUT are grown in poor, deep, well-drained soils, around 250 meters above sea level, obtaining maximum yields of 12,000 kg/hectare.

#### WINEMAKING

- ◆ Gentle pneumatic pressing to split the free-run juice at maximum 55%, followed by static settling.
- ◆ Fermentation at a controlled temperature and careful blending of the three grape varieties which go into PERE VENTURA RESERVA BRUT followed by clarification.
- ◆ A second fermentation takes place in the bottle respecting the Traditional Method.

#### AGEING

It remains a minimum of 18 months on the lees underneath the cellar.



#### TASTING NOTES

The appearance is clear, it has a pale yellow color and greenish-gold hints with a soft bubble that rise quickly and form a perfect bubble towards the top.

On the nose is youthful, delicate with an evocative fruity freshness, expression of citrus fruits and orange blossom, soft almond, toasty notes, and a medium finish.

On the palate it is balanced and fresh, with medium acidity and fruity flavor with subtle hints of ageing.

#### ANALYTICS

Alcohol: 11.5 (% Vol)

Dosage: 12 g/l

#### CERTIFICATES

IFS, BRC and ISO22000