

DES DE 1991

PERE VENTURA

✦ CAVA ✦

*Vintage*

2017



## ELEGANCE AND TERROIR IN A CLASSIC CONTEMPORARY CAVA

Vintage Collection, long ageing vintage cava

### CHARACTER

Deeply modern, PERE VENTURA VINTAGE GRAN RESERVA BRUT 2017 is a balance between contemporary and classic. It is an elegant and signature sparkling wine with an international taste, very creamy and gastronomic, that combines the body and acidity of Xarel·lo grape with the floral and fruity Chardonnay.

As its name indicates, it is a *millésimé* or vintage cava only produced in years when the best selected grapes answer to the highest quality standards (sanitary and organoleptic conditions) under the commitment to represent the Estate terroir's identity and PERE VENTURA's brand.

VINTAGE is an elegant and creamy gastronomic cava, full-bodied and lasting, of rich expression and exquisite character.

### THE SPIRIT OF VINTAGE

PERE VENTURA VINTAGE is part of the Vintage Collection, Gran Reserva cava from exceptional vintages, with identity forged by the land. This is an Ambassador Collection of the PERE VENTURA brand: elegance, distinctive character and joy.

### PRESENTATION

Dressed to outstand in its velvety design case, it will make an exclusive gift.

### ENJOY

VINTAGE is best enjoyed with refined food. Savor it with oysters, lobster, clam chowder and white fish, as a star combination. It is also a splendid complement to white meats or poultry with subtle exotic flavors.

### SERVE

Lightly chilled 8-12°C (50°F)

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### GRAPE VARIETIES

60% Xarel·lo and 40% Chardonnay

### ORIGIN

Limited production cava, made with Xarel·lo and Chardonnay varieties selected from old vines from El Serral and L'Oreneta plots located in the central area of Penedès, 220 meters (650 feet) above sea level. Low yield of 5,000 kg/ha for Chardonnay and 8,000 kg/ha for Xarel·lo. The soils are deep and slightly calcareous, are sandy, deep, slightly stony with a high or very high water retention capacity and 10-15% active limestone.

All of the vines are grown according to the organic wine-growing guidelines established by the Catalan Council of the Organic Production (CCPAE). The conductive system combines different types of adapted pruning to the particularity of each one of the varieties, being the systems of pruning en vas for Xarel·lo and double cordon royat for Chardonnay. They are rigorously pruned in search of a productive balance to promote a greater concentration of the fruit keeping its freshness.

Harvesting is done entirely manually in boxes of reduced dimensions to preserve all the qualities of the grape. Once the grapes arrive at the winery, they are preserved for 24 hours in cold room to be refrigerated at 12 °C and enhance the profile aroma of the resulting wine.

### WINE MAKING

- ◆ Each variety is vinified separately. Whole bunch pressing is carried out in a membrane press at a maximum of 0.5 bars of pressure. Press fraction of free-run juice is 52%, following the qualitative selection principles of musts from the "Crémant system" pressing. 24h static settling.
- ◆ Fermentation is spontaneous with indigenous yeasts, at a controlled temperature of 15°C.
- ◆ Once the vinification process is ended, the wines are blended. Follows gentle fining; tartaric stabilisation and final filtering of the base wine.
- ◆ Second fermentation and ageing on its lees takes place in the same bottle following the Traditional Method.

### AGEING

6 years resting over the fine lees, bottled in March 2018



### TASTING NOTES

It is a sublime sparkling wine; the color is clear and pale golden with a shiny rim and a slow and delicate mousse.

On the nose is clean, with citrus aromas such as lemon, fennel and anise.

It is a delicate and full body cava, with medium acidity and high intensity flavors. It is a complex cava, with a good sparkle and fine bubble, nutty flavors such as almonds and it has a very citrus expression such as grapefruit and green pineapple, with a very well integrated wine components and a long finish, thoroughly enjoyable.

### ANALYTICS

Pressure: 6 bar	Alcohol: 12% Vol.
Total acidity (t.a.): 5.7 g/l	Brut: 4,5 g/l

### CERTIFICATES

BRC and ISO22000 with the maximum level of compliance.