

PERE VENTURA TRESOR CUVÉE BARRIQUE GRAN RESERVA BRUT



GRAPE VARIETIES

60% Xarel·lo
40% Chardonnay

SOIL

Limy clay soil of medium fertility.

VINIFICATION

Each variety is collected separately, the grapes are de-stemmed and the pulp is cooled to 14° C before pneumatic pressing at 0.2 bar. Then the must is separated 55%, followed by the static silting. The fermentation takes place in stainless steel tanks at a temperature of between 16 and 18° C. After careful coupage of the 2 varieties, gentle clarification is performed, tartaric stabilisation and a final filtering.

The second fermentation takes place in the bottle according to the traditional method and it is aged for 36 months in the cellar. Brut with 4.5gr/l residual sugar.



TASTING NOTES.

Appearance: intense amber hue with warm golden tints. The steady string of beads forms a magnificent crown.

On the nose: the careful blend of the two grape varieties and barrel fermentation for the Chardonnay result in a rich, full-bodied cava, with layers of intense aromas of toast, spices and ripe fruit, creating unique sensations illustrating the cava's sophistication.

On the palate: creamy and structured, with smoky notes. The aftertaste is well defined, complex, rich, harmonious and full.