

PERE VENTURA TRESOR ANNIVERSARY GRAN RESERVA BRUT



GRAPE VARIETIES

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

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 3 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 48 months in the cellar. Brut with 6gr/l residual sugar.



TASTING NOTES.

Visually, it has an intense golden colour, the bubble is fine, persistent, integrated. Aromatically intense, the complexity is surprising, offering an interplay of unusually fresh aromas and the tertiary notes that come from ageing: citrus and herbaceous notes mingle with patisserie, spice, dried fruit, grain, chocolate and toasted notes. On the palate, acacia flower with hints of dried fruit, toffee and brioche, becoming sumptuous, fresh, broad and rich in nuances. Velvety, the after-taste is intense and persistent, delightfully fresh and with a slight bitterness.