

DES DE 1992

PERE VENTURA

• CAVA •

T R E S O R

Cuvée

2015

PURE ART

Sophisticated, unique, gastronomic...

The cava for those seeking new experiences.

CHARACTER

Designed to be exclusive, our cava TRESOR CUVÉE GRAN RESERVA BRUT 2015 is a tribute to creativity. This cava is truly distinctive and defies description. It can test the most discerning palate and is served at the smartest occasions.

A well-structured, complex cava with a creamy texture and a lovely aromatic axis running from ripe peaches to toast and spices. A gastronomic cava designed to complement *haute cuisine*.

TRESOR CUVÉE GRAN RESERVA BRUT 2015 is a Gran Reserva, created from a judicious blend of two grape varieties - Xarel·lo and Chardonnay-, vinified separately and with a significant proportion of Chardonnay fermented in oak to accentuate its complexity.

THE SPIRIT OF TRESOR CUVÉE GRAN RESERVA

The same landscape can be painted countless times. A melody can be played over and over. A cava may be produced using different processes.

But when does a painting, or a piece of music or a great cava become unique? At what point do they become the object of our desire? Why do they have the ability to amaze us? Perhaps the answer lies in the word "art". TRESOR CUVÉE GRAN RESERVA BRUT 2015 is an evocative cava of great character. It will shine at a formal meal, captivating the wine connoisseurs present, and preside at very special celebrations. Luxury for the senses! Pure Art.

ENJOY

TRESOR CUVÉE GRAN RESERVA BRUT 2015 is a gastronomic cava *par excellence*. It has been created to accompany *haute cuisine*. It is wonderful with creative cooking or teamed with fish and meat with complex flavors.

It will pair very nicely with a caramelized *mille feuille* of foie gras and can accompany smoked eel with scallions and country apples.

It is perfect with skate au beurre noir or Challans duck with chards and watercress.

SERVE

At a temperature of around 10 - 12 °C.

Serve in large open wine glasses such as those often used for Chardonnay tastings, allowing the complexity of its aromas to unfold.



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GRAPE VARIETIES

60% Xarel·lo, 40% Chardonnay

ORIGIN

From carefully tended vineyards on our Estate, growing in special areas in the Upper Penedès and Central Penedès, at an average altitude of 340 meters.

Planting density ranges from 2,200 to 2,500 vines per hectare and production never exceeds 8,000 kg / hectare.

Work in the vineyard is carried out respecting viticultural best practices, with interventions kept to a minimum and fully respecting the surrounding environment. Picking is selective and carried out by hand.

PRODUCTION

- ◆ The two varieties which go into TRESOR CUVÉE GRAN RESERVA BRUT 2015 are vinified separately.
- ◆ The grapes are pressed very gently in order to obtain the best free run juice.
- ◆ Part of the Chardonnay that goes into the blend, is fermented and barrel-aged for five months during which time *bâtonnage* is carried out. This endows the cava with structure and lovely toffee, toast and smoky aromas.
- ◆ After blending, careful clarification and filtration are carried out to preserve all the qualities of the still wine.
- ◆ The second fermentation takes place in the bottle respecting the Traditional Method.

AGEING

TRESOR CUVÉE GRAN RESERVA BRUT 2015 remains in our underground cellars for at least 36 months.

After disgorging, it rests for 3 to 4 months.



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.

ANALYTIC DATA

Pressure: 4.8 bar	Alcohol: 12% Vol
Total acidity (t.a.): 5.89 g/l	Brut: 4.5 g/l

CERTIFICATION

IFS, BRC and ISO22000 with the maximum level of compliance.