

DES DE  1992

PERE VENTURA

✦ CAVA ✦

Vintage

2014

ELEGANCE AND TERROIR IN A CLASSIC CONTEMPORARY CAVA

Vintage Collection, long ageing vintage cava

CHARACTER

Thoroughly modern, VINTAGE GRAN RESERVA BRUT is a balance of both the contemporary and the classical. This is a signature cava of International taste that unites the body and structure of the Xarel·lo with the floral and fruity qualities of the 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

GRAN 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.

ENJOY

VINTAGE is best appreciated with refined foods. Savor it with oysters, lobster and crayfish. White fish, either grilled or in a light sauce, are a star combination. It will make a splendid accompaniment to white meats or poultry with subtle exotic flavors.

SERVE

Between 7 and 9 °C.

PRESENTATION

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

SPECIAL MENTIONS

Mundus Vini 2019	Gold & Best of Show Cava
Peñín Guide 2019	93 points ("Excellent")
50 Great Cavas	94 points
Decanter World Wine Awards 2018	95 points Gold
Mundus Vini 2018	Gold
Berliner Wein Trophy 2018	Gold
Mundus Vini 2017	Gold
Gilbert and Gaillard 2017	Gold
Japan Women's Wine Awards 2017	Gold



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GRAPE VARIETIES

60% Xarel·lo, 40% Chardonnay

ORIGIN

This is a limited production cava, made from old vine Xarel·lo and Chardonnay grapes sourced from El Serral and L'Oreneta plots in PERE VENTURA Estate: located in the mid-Penedès area, 220 metres (650 feet) above sea level. Yields are low and do not exceed 8,000 kg per hectare.

All of the vines are grown according to the organic wine-growing guidelines established by the Catalan Council of the Organic Production (CCPAE). All the plots are Gobelet trained and the vines undergo severe pruning as a controlled manner to keep production yield low and encourage higher concentration of sugars and flavours and higher acidity levels in the grapes.

Harvesting is carried out by hand and grape berries are sorted in the vineyard and in the sorting table.

PRODUCTION

- ◆ 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%, followed by a static settling of the must of between 24 and 48 hours.
- ◆ 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

Minimum of 43 months ageing.



TASTING NOTES

Straw colored hue with golden highlights, packed with tiny, fine beads rising like a rosary to form a crown on the surface. Surprisingly powerful on nose, expressive aromas of yellow flowers, combined with aniseed-infused herbaceous notes such as fennel, characteristic of the Xarel·lo grape variety.

Creamy on the palate, lingering and intense with buttery overtones of butterscotch and a bitter almond finish. This cava's creamy, velvety texture is without a doubt very beguiling. Very elegant, showing a perfect integration of acidity, carbonic and alcohol.

"Lovely lemon tartness to the nose, silky palate structure, fine bubbles and complex notes of brioche, orange marmalade and lemon, deliciously full bodied right through the long finish". Decanter's Panel of Taste, 2018.

"Bright golden yellow fizz pouts from a neat cut designed bottle. Super aromas that are very tempting including citrus, vanilla, toasty and even tangerine skin. Flavours are rich and elegant with brioche, butter, yellow apples and more. Excellent example of an aged Cava". Christopher Walkey, Glass of Bubbly, 2018.

ANALYTIC DATA

Pressure: 5 bar Alcohol: 12% Vol.
Total acidity (t.a.): 5.7 g/l Brut: 7 g/l

CERTIFICATIONS

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