

DES DE  1992

PERE VENTURA

✦ CAVA ✦

*Vintage Rosé*

2015

## BREAKING ELEGANCE

Vintage Collection, long ageing vintage cava

### CHARACTER

PERE VENTURA VINTAGE ROSÉ breaks amongst cava tradition to cut a dash with its elegance and character. Produced with Pinot Noir and Brut type, it is a long aged cava that sets a difference at a glance with its singular coppery red colour and high aromatic expression. Fresh, delicate and intense at taste, gives an array of complexity to the palate.

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

### THE SPIRIT OF VINTAGE ROSÉ

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. This are three author cavas for demanding palates and to celebrate.

### ENJOY

On its own, perfect for aperitif drinking, this cava is also superb with a daring dessert of dark chocolate and red fruits. Suitable with many meals, VINTAGE ROSÉ is a perfect match with heavy dishes like fish of fatty meat such as salmon or red bream cooked in the oven. Combines also with pasta and salads.

### SERVE

Between 8 - 9 °C in order to appreciate the intensity of its aromas. It must be kept in a fresh and dry place.

### PRESENTATION

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

### SPECIAL MENTIONS

Peñín Guide 2020 - 92 points	EXCELLENT
2019 Best Cava - Wine & Spirits - 94 points	EXCELLENT
Sakura - Japan's Women Wine Awards 2019	GOLD
Peñín Guide 2018   2019 - 90 points	EXCELLENT
Mundus Vini 2018	GOLD



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## GRAPE VARIETY

100% Pinot Noir

## ORIGIN

The Pinot Noir vineyards are located in the Massís del Garraf, a coastal mountain range in the Penedès region, at an average altitude of 211 meters, with a Mediterranean climate. It has a poor soil, slightly calcareous and with a high quantity of disintegrated slate, with little water retention capacity.

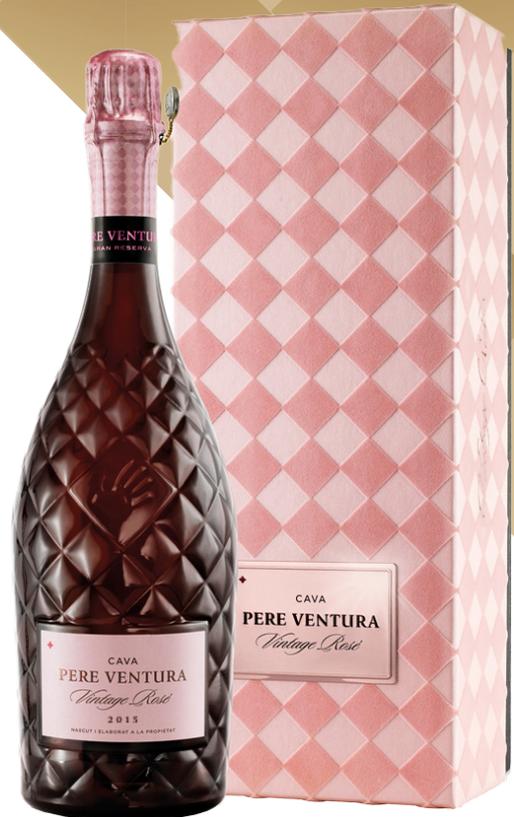
The 20 average year old vines are grown under sustainable and environmentally-friendly principles, with minimum intervention. Harvest is carried by hand, to ensure best sorting and that the grapes arrive to the winery in optimal conditions, avoiding bursting. The vineyard's production is of 7,000 kg/hectare, below the standard average, which usually ranges from 10,000 to 12,000 kg/hectare.

## PRODUCTION

- ◆ The base wine for the VINTAGE ROSÉ is made using two production processes. The Pinot Noir vineyard plots were fermented separately. Part of the must is used to make a rosé wine and the other is made following the *Blanc de Noirs* process.
- ◆ Grapes are de-stemmed. Part of the grapes are directly pressed and the other are left to ferment in vats during 8 hours before pressing. This process is to obtain floral profiles in the short-term vatted musts and fruitier ones in the longer vatted musts.
- ◆ After the pre-fermentation maceration, the must is separated at 0.5 bars of pressure with a maximum must extraction of 55%.
- ◆ Continues static settling and fermentation for 20 days in stainless steel tanks at temperatures of between 15 and 17°C.
- ◆ Second fermentation takes in bottle following the Traditional Method.

## AGEING

Minimum of 43 months



## TASTING NOTES

Salmon coppery red coloured, clean and bright. Small fine bubbles perfectly integrated.

Very expressive in aromas: red fruits include raspberry, red berry and strawberry tree. Notes of fragrant herbs, spices, white pepper and yellow stone fruit.

On the palate it is fresh, delicate and elegant; fruity and flavourful with fine bead. Perfect balance of alcohol, acidity and bubbles.

*"Color: coppery red. Nose: red berry notes, ripe fruit, fragrant herbs, expressive. Palate: powerful, balanced, flavourful".* Peñín Guide 2019.

## ANALYTIC DATA

Pressure: 5.1 bar                      Alcohol: 12% Vol.

Total acidity (t.a.): 5.9 g/l              Brut: 4.5 g/l

## CERTIFICATION

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