

DES DE  1992

PERE VENTURA

✦ CAVA ✦

Gran Vintage

2012

SOFT SERENITY

A new dimension!
The expression of excellence.



CHARACTER

Iconic, subtle, superb. GRAN VINTAGE BRUT 2012 GR is a new departure. A serene, sober cava which concentrates the substance of the PERE VENTURA terroir with each sip.

GRAN VINTAGE BRUT 2012 GR is an illustration of traditional cava raised to the ultimate expression of excellence.

This is an exclusive vintage, of very limited production, which is only made in exceptional years, when "La Anciana" and "La Secreta", specific plots on our estate, provide an excellent harvest. The yield from these old vines is well below average and the fruiting grape is of extraordinary quality. Each cluster is an example of excellence, a testimony to the historical adaptation of the vines to the terroir.

The result is a delicate yet intense and elegant cava, which draws on a true sensation of finesse.

THE SPIRIT OF GRAN VINTAGE BRUT 2012 GR

GRAN VINTAGE BRUT 2012 GR is a gift, a joy reserved for unique occasions, the perfect excuse to savor the exquisite.

The spirit of GRAN VINTAGE BRUT 2012 GR is like a glint of morning sun lighting up the bay of Shanghai, the reverberation of light in the streets of old Paris, the chord of a tango resonating in the heart of Buenos Aires, the immense brilliance of the starry southern skies.

Discover a new magnitude with this boxed set, luxuriously showing of this GRAN VINTAGE BRUT 2012 GR.

ENJOY

Always. On its own or accompanying unforgettable moments.

Its complex, subtle balance makes it superb with the most delicate, refined cuisine.

It pairs extremely well with fish scallops, duck rilette with orange and carrot jam, or mi-cuit foie with caramelized pear.

SERVE

At a temperature of around 8 - 9 °C.

Allow all the elegance of this *grand vintage* to expand in a large open wineglass.

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GRAPE VARIETIES

50% Macabeu, 50% Xarel·lo

ORIGIN

GRAN VINTAGE BRUT 2012 GR is produced from old vines which, through their fight to survive, give us greater *terroir* character and complexity; balance and experience.

Cultivated in the old fashioned way, according to ancestral Penedès wine tradition. The yields from these vineyards are low, with an average of 3,500 kg per hectare, which is well below the standard production levels of the D.O. Cava. Grapes are harvested by hand and are carefully sorted.

As with all PERE VENTURA cavas, the cultivation of the vineyards respects very strict sustainability and environmentally-friendly principles.

GRAN VINTAGE BRUT 2012 GR is a limited edition cava which is only produced in exceptional years.

PRODUCTION

- ◆ Manual harvest and manual grape sorting Each variety is fermented separately.
- ◆ Whole bunch pressing 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.
- ◆ Spontaneous fermentation with wild yeasts.
- ◆ Fermentation temperature 15°C.
- ◆ Careful blending of the two varieties.
- ◆ Gentle fining; tartaric stabilisation and final filtering.
- ◆ Second fermentation in the same bottle according to the Traditional Method.

AGEING

Minimum of 36 month in the crypt of our underground cellars.



TASTING NOTES

Appearance: bright golden hue with amber glints. Endless, fine beads, ascending with delicate effervescence to form a perfect crown.

On the nose: clearly very aromatically elegant, clean, fruity and citric with a dash of lemon zest as well as lime and mandarin. A symphony of varietal aromas, subtle and yet clearly marking out its Macabeo grape variety characteristics.

On the palate: rich and generous with a delicious and refined bouquet, where silky notes are perfectly combined with a balanced, crisp acidity. It is mouth-filling, creamy and with a hint of baked apple. This is a lively cava, mouth-watering and full, qualities afforded by fermenting it spontaneously with its own indigenous yeasts.

ANALYTIC DATA

Pressure: 4.8 bar

Alcohol: 12% Vol.

Total acidity (t.a.): 6.2 g/l

Brut: 7g/l

CERTIFICATION

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