

DES DE  1992

PERE VENTURA

✦ CAVA ✦

*Vintage Rosé*

2012

## EXPERIENCE THE FINESSE

Intense, harmonious, fragrant...  
Impossible to resist!

### CHARACTER

Sensual, aromatic with pronounced notes of red berries and an elegant bouquet, VINTAGE ROSÉ BRUT 2012 GR is a totally unique cava, the result of a personal dream and PERE VENTURA'S confidence in their winemakers. A cava that breaks from tradition in order to procure new and uncommonly pleasurable sensations. Its aromatic intensity, its finesse on the palate and smooth, velvety texture are totally exquisite and impossible to resist.

VINTAGE ROSÉ BRUT 2012 GR is only made in exceptional years.

### THE SPIRIT OF VINTAGE ROSÉ BRUT 2012 GR

You wake up in the master suite of a luxurious hotel. You drop the anchor of your sailboat in a cove of turquoise waters in the heat of the Mediterranean noon... You unpack a gourmet picnic beneath the shade of an ancient oak tree...

You are readying yourself for dinner at that nice little restaurant which this evening will be cooking just for you...

And to accompany these dreams, you open a superb gift box, take out and uncork a bottle of VINTAGE ROSÉ BRUT 2012 GR and serve your loved one or friends.

Your exquisite dream has come true.

### ENJOY

Perfect for aperitif drinking, this cava is also superb with a daring dessert or a celebratory breakfast.

Wonderfully surprising, this cava should be tasted and appreciated on its own.

### SERVE

Between 7 - 8 °C in a wide-bottomed, tall glass to appreciate the intensity of its aromas. It must be kept in a fresh and dry place.



DES DE  1992

PERE VENTURA

✦ CAVA ✦

# *Vintage Rosé*

2012

## GRAPE VARIETY

100% Pinot Noir

## ORIGIN

The vineyards which produce the exceptional grapes that go into our Rosé Vintage are located in the Upper Penedès at an average altitude of 450 meters, with a more continental climate. This terroir has poor, certainly calcareous and with little water retention capacity. The 20 year old vines are grown respecting sustainability and environmentally-friendly principles. Each cluster is selected on the vine and picked by hand. VINTAGE ROSÉ BRUT 2012 GR is a rare, exclusive cava: vineyard production is 7,000 kg per hectare, below the usual average, which typically ranges from 10,000 to 12,000 kg/hectare.

## PRODUCTION

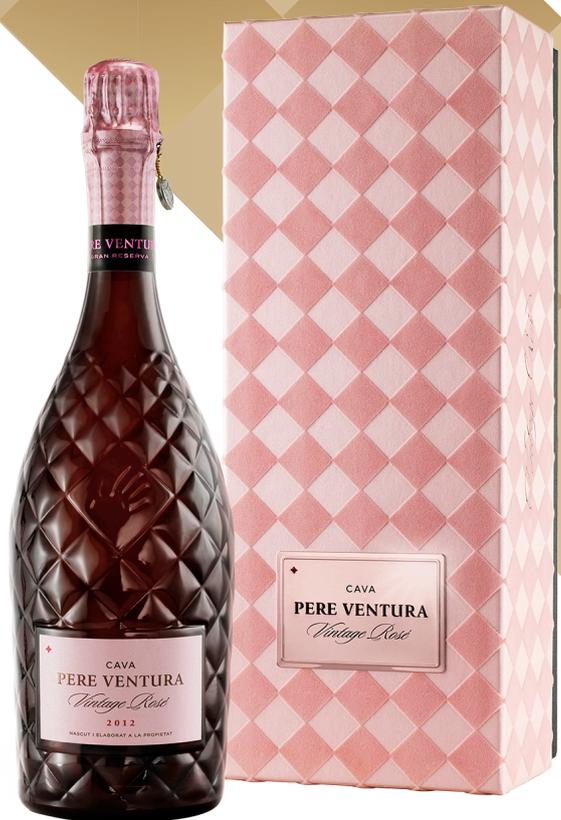
VINTAGE ROSÉ BRUT 2012 GR was made using two production processes. The Pinot Noir vineyard plots were fermented separately. Part of the must is used to make a rosé wine and the other part of the must is made using a blanc de noirs method.

For making the rosé wine:

- ◆ Separation of the grapes from the stem (de-stemming).
- ◆ Vatting over different lengths of time, from direct pressing to up to 8 hours before pressing. We are looking for 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%.
- ◆ Static settling and fermentation for 20 days in stainless steel tanks at temperature between 15 and 17 °C.
- ◆ Second fermentation carried out in the same bottle according to the Traditional Method.

## AGEING

Minimum of 36 months in our deep underground cellars.



## TASTING NOTES

Appearance: red which has developed orange hues; clean and shining. Fine bubbles start from the bottom of the glass finishing in a delicate crown.

On the nose: a pure and very suggestive aroma. Floral aromas such as rose petals and some fruity aromas such as strawberry tree fruit.

On the palate: delicate, with clear notes of the ageing process coupled with ripe resinous plant aromas such as pine and eucalyptus.

## ANALYTIC DATA

Pressure: 4.8 bar

Alcohol: 12% Vol.

Total acidity (t.a.): 5.8 g/l

Brut: 7g/l

## CERTIFICATION

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