

DES DE  1992

PERE VENTURA

✦ CAVA ✦

Vintage

2012

FEEL THE LUXURY

Luxury born of the land:
silky, fine, expressive, boundless.
The expression of PERE VENTURA *terroir*.

CHARACTER

Thoroughly modern, VINTAGE BRUT 2012 GR is a creation of sublime elegance. With its finesse, delicacy and class, this vintage's personality is unforgettable.

This is a signature cava, which unites the body and structure of the Xarel·lo with the floral and fruity qualities of the Chardonnay.

The result is a fine, harmonious and subtle cava, whose expressive aromas, creamy touch, and exquisite character are seductive.

THE SPIRIT OF VINTAGE BRUT 2012 GR

VINTAGE BRUT 2012 GR is an exceptional cava designed to dazzle at special occasions. The perfect touch for a perfectly planned party. With its personality and style, it is the coolest guest at a barbecue and the sparkle that lights up the most sophisticated aperitifs.

A cava of great finesse whose spirit condenses the expression of the *terroir* and the creativity of PERE VENTURA. Its character is a balance of both the contemporary and the classical.

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

ENJOY

A sophisticated aperitif; VINTAGE BRUT 2012 GR is best appreciated with refined foods. Savor it with oysters, lobster and crayfish.

White fish, grilled or in a light sauce, are a perfect match. It will make a splendid accompaniment to white meats or poultry with subtle exotic flavors.

SERVE

As this cava has undergone long ageing, we recommend serving it at between 7 and 9 °C in a wide-brimmed, taller glass, to enable all the aromatic qualities and nuances to express themselves.



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GRAPE VARIETIES

60% Xarel·lo, 40% Chardonnay

ORIGIN

This is a limited production cava, made from Xarel·lo grapes which are sourced from old vines. Average age of the vines is 25 years old and they are planted as bush vines and are head-pruned. Yields are low and do not exceed 8,000 kg per hectare.

In keeping with the philosophy of PERE VENTURA, the vines are grown respecting sustainability and environmentally-friendly principles and interventions in the vineyard are kept to a minimum.

PERE VENTURA determines the optimal time to harvest and the grape clusters undergo careful selection in the vineyards.

Harvesting is carried out by hand and each grape berry is carefully checked on the sorting tables.

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 Methods.

AGEING

Minimum of 45 months ageing in our deep underground cellars.

TASTING NOTES

Appearance: straw colored hue with golden highlights, packed with tiny, fine beads rising like a rosary to form a crown on the surface.

On the nose: surprisingly powerful, expressive aromas of yellow flowers, combined with aniseed-infused herbaceous notes such as fennel, characteristic of the Xarel·lo grape variety.

On the palate: creamy, 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.

ANALYTIC DATA

Pressure: 5 bar Alcohol: 12% Vol.

Total acidity (t.a.): 5.97 g/l Brut: 4,5g/l

CERTIFICATIONS

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