

DES DE 1992

PERE VENTURA

• CAVA •

T R E S O R
R O S É
B R U T



A CAPTIVATING SPIRIT

Captivating, unique, dazzling...
An unexpected treasure

CHARACTER

This cava fascinates for the intensity of its aromas, the array of subtle flavours on the palate, and the vibrancy and clarity of its hue.

TRESOR ROSÉ BRUT is the finest expression of the Trepat grape variety. Fresh and fruity, yet complex, evocative and generous. An original, distinctive and distinguished cava. You will be captivated by its unique character and endless red fruit aromas, coupled with a perfect balance of freshness and acidity.

THE SPIRIT OF TRESOR ROSÉ BRUT

TRESOR ROSÉ BRUT possesses an urban soul, a modern pulse, an unconventional spirit and the color of passion. It is a cava which instantaneously conjures up sensuality and fantasy.

TRESOR ROSÉ BRUT is like a flaming sunset: serene yet vibrant; fleeting yet unforgettable; natural and of course utterly magical.

Totally seductive, this cava is perfect for enjoying with a loved one or for sharing with friends.

Beautifully set off by its striking gift box, it makes a stylish gift!

ENJOY

Cheerful, charming, attractive, TRESOR ROSÉ BRUT is an aperitif drink par excellence for any time of day... or night.

It is the perfect match with chocolate, wild berries, cherries or creamy desserts, their flavors transformed by a glass of TRESOR ROSÉ BRUT.

The best parties start and end with this pink treasure from PERE VENTURA.

SERVE

Serve between 6 and 8 °C (42° F - 46° F) in order to savor its freshness and fruity aromas to the fullest.

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GRAPE VARIETY

100% Trepat

ORIGIN

The Trepat grape is a native variety, exclusive to the north of Spain.

The TRESOR ROSÉ BRUT vineyards are located in Conca de Barberà, the perfect home to the Trepat grape variety.

These vineyards are 20 years old on average and grow in areas found at altitudes ranging between 350 and 600 meters. The vineyard plots are south-facing and made up of predominately calcareous soils, poor in organic matter.

The planting density on each plot does not exceed 2,500 vines/hectare, and the vines are cultivated respecting a code of best practice based on sustainability and environmentally-friendly principles.

Harvesting is carried out by hand with yields below 10,000 kg/hectare.

PRODUCTION

- ◆ Pre-fermentation maceration using the bleeding method, in which the free run juice and the skins macerate for 12 to 18 hours at a temperature of 12 - 14 °C (53° F - 57° F), in order to extract color and bring out the grape's potential aromas.
- ◆ Static settling and fermentation in stainless steel vats at 15 - 17°C (59° F - 62° F).
- ◆ Second fermentation in bottle respecting the Traditional Method.

AGEING

From 12 to 15 months on its lees, in the depths of our underground cellars.



TASTING NOTES

Appearance: lovely bright pink tone with orange highlights. Its lively, continuous stream of beads rises like a rosary to create a perfect crown.

On the nose: clear cut and fragrant, an explosion of red fruit, wild strawberries, cherries and raspberries with some light notes from ageing.

On the palate: its freshness gives way to the soft taste of red fruit. TRESOR ROSÉ BRUT is elegant, lively, long on the palate... irresistible.

ANALYTIC DATA

Pressure: 5 bar	Alcohol: 11.5 (% Vol)
Total acidity (t.a.): 5.97 g/l	Brut: 12 g/l

CERTIFICATION

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