

DES DE  1 9 9 2

PERE VENTURA

◆ CAVA ◆

**TRESOR
GRAN RESERVA**

BRUT NATURE



CHANGE YOUR LIFE PERCEPTION

TRESOR GRAN RESERVA BRUT NATURE reflects the spirit of PERE VENTURA: modern, bold, dedicated to the pursuit of excellence.

CHARACTER

Pere Ventura's personality is given expression in this cava, the company's "treasure". TRESOR GRAN RESERVA BRUT NATURE stands out for the fullness of its aromas and its superb elegance, the result of the perfect blend of creativity, modernity and tradition.

Vibrant, aromatic and refined, TRESOR GRAN RESERVA BRUT NATURE is a firm, full cava with well balanced acidity. For some, it overflows with fresh and fruity exuberance; for others, it is complex, subtle and perfect for wine connoisseurs.

THE SPIRIT OF TRESOR GRAN RESERVA BRUT

The hip party-going cava, TRESOR GRAN RESERVA BRUT, with its urban, modern, and refined vibe, sets you apart. It adds the essential touch of elegance, boldness and originality to any occasion. The spirit of TRESOR GRAN RESERVA BRUT embodies the spirit of Barcelona, this cava's native city.

Deliciously refreshing, Tresor is great all year round, but perfect on a hot summer's day.

Encased in its distinctive box, it makes a special gift which bestows refinement on both the giver and the receiver.

ENJOY

It is splendid on its own and as a choice aperitif drink.

It is superb with fresh fish and pairs well with salads and pastas.

Its unique freshness brings balance to spicy dishes such as curried fish.

SERVE

Between 10° C - 12° C (50° F - 54° F) to enhance the cava's distinctive style and bring out its aromas.

DES DE  1 9 9 2

PERE VENTURA

✦ CAVA ✦

TRESOR
GRAN RESERVA

BRUT NATURE



GRAPE VARIETIES

40% Macabeu, 40% Xarel·lo, 20% Parellada

ORIGIN

The freshness, body and complexity of TRESOR GRAN RESERVA BRUT NATURE come from a judicious blend of grapes from young and old vineyards.

These vineyards are located in selected areas in the Central and Upper Penedès, and grow in deep, slightly calcareous soils, with a planting density of around 2,300 vines per hectare and an average yield of 9,500 kg/hectare.

Viticultural experts oversee cultivation methods which respect sustainability and environmentally-friendly principles.

PRODUCTION

- ◆ TRESOR GRAN RESERVA BRUT NATURE is made from traditional Penedès grape varieties. Macabeu brings finesse and freshness; the Xarel·lo endows it with body and structure; the Parellada adds perfume and a pleasant character.
- ◆ Each variety is vinified separately from free-run juice obtained by gentle pressing and static settling.
- ◆ Fermentation takes place in stainless steel tanks at a controlled temperature of 14 - 15 °C (57° F - 59° F).
- ◆ After blending, a gentle, light clarification is performed, followed by tartaric stabilization.
- ◆ The second fermentation in the bottle respects the Traditional Method processes. The cava then undergoes long ageing, which enhances its complexity and accentuates the subtlety of its tertiary aromas without detracting from the fruity aromas.

AGEING

Minimum of 36 months on the lees, in the depths of our underground cellars.

TASTING NOTES

Appearance: very attractive pale straw hue, full of golden sparkle which culminates in a long-lasting, full crown. It has a bright, clear appearance with fine beads rising slowly and gracefully.

On the nose: aniseed notes such as fennel, nuts as well as notes of dried citrus skin.

On the palate: vertical cava with a sensation of freshness (acidity) in end of the mouth very prominent. Slightly marked notes of pastries. Nuts and toasted cereals.

ANALYTIC DATA

Pressure: 5 bar Alcohol: 11.5 (% Vol)
Total acidity (t.a.): 5.97 g/l Brut Nature: 2.5 g/l

CERTIFICATION

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