

DES DE  1991

PERE VENTURA

✦ CAVA ✦

TRESOR

Cuvée Barrigue

GRAN RESERVA BRUT 2019



PURE ART

Sophisticated, unique, gastronomic...
The cava for those seeking new experiences.

CHARACTER

Designed to be exclusive, our cava TRESOR CUVÉE BARRIQUE GRAN RESERVA BRUT 2019 is a tribute to creativity. This cava is truly distinctive and defies description. It can test the most discerning palate and is served at the smartest occasions.

A well-structured, complex cava with a creamy texture and a lovely aromatic axis of citrus like lemon and orange. A gastronomic cava designed to complement *haute cuisine*.

TRESOR CUVÉE BARRIQUE GRAN RESERVA BRUT 2019 is a Gran Reserva, created from a judicious blend of two grape varieties - Xarel·lo and Chardonnay-, vinified separately and with a significant proportion of Chardonnay fermented in oak to accentuate its complexity.

THE SPIRIT OF TRESOR CUVÉE BARRIQUE GRAN RESERVA

The same landscape can be painted countless times. A melody can be played over and over. A cava may be produced using different processes.

But when does a painting, or a piece of music or a great cava become unique? At what point do they become the object of our desire? Why do they have the ability to amaze us? Perhaps the answer lies in the word "art". TRESOR CUVÉE BARRIQUE GRAN RESERVA BRUT 2019 is an evocative cava of great character. It will shine at a formal meal, captivating the wine connoisseurs present, and preside at very special celebrations. Luxury for the senses! Pure Art.

ENJOY

TRESOR CUVÉE BARRIQUE GRAN RESERVA BRUT 2019 is a gastronomic cava *par excellence*. It has been created to accompany *haute cuisine*. It is wonderful with creative cooking or teamed with fish and meat with complex flavors.

It will pair very nicely with a caramelized *mille feuille* of *fois gras* and can accompany smoked eel with scallions and country apples.

It is perfect with skate au *beurre noir* or *Challans* duck with chards and watercress.

SERVE

At a temperature of around 10 - 12 °C.

Serve in large open wine glasses such as those often used for Chardonnay tastings, allowing the complexity of its aromas to unfold.

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GRAPE VARIETIES

60% Xarel·lo, 40% Chardonnay

ORIGIN

From carefully tended Xarel·lo vineyards on our Estate, growing in special areas in the Upper Penedès and Central Penedès, at an average altitude of 340 meters and Chardonnay from unique vineyards cultivated at an altitude of 700 m, which gives it an extraordinary organoleptic profile.

Planting density ranges from 2,200 to 2,500 vines per hectare and production never exceeds 8,000 kg / hectare in the case of Xarel·lo and 3.500kg/ hectare in Chardonnay.

Work in the vineyard is carried out respecting organic viticulture, with interventions kept to a minimum and fully respecting the surrounding environment. Picking is selective and carried out by hand.

PRODUCTION

- ◆ The two varieties which go into TRESOR CUVÉE BARRIQUE GRAN RESERVA BRUT 2019 are vinified separately.
- ◆ The grapes are pressed very gently in order to obtain the best free run juice. Pressed according to the cremant system principle, full grape and 52% extraction.
- ◆ Part of the Chardonnay that goes into the blend, is fermented and barrel-aged for five months during which time *bâtonnage* is carried out. This endows the cava with structure and lovely toffee, toast and smoky aromas.
- ◆ After blending, careful clarification and filtration are carried out to preserve all the qualities of the base wine.
- ◆ The second fermentation takes place in the bottle respecting the Traditional Method.

AGEING

TRESOR CUVÉE BARRIQUE GRAN RESERVA BRUT 2019 remains in our underground cellars for at least 36 months.

After disgorging, it rests for 3 to 4 months.



TASTING NOTES

At sight it offers an attractive and suggestive intense golden colour. Its bubbles are constant and create a magnificent crown.

On the nose there are notes of cinnamon, dry fruits (hazelnuts) and cocoa. On the mouth we find a full-bodied wine, where we can identify toffee and vanilla contrasting at the same time with some citrus fruits like candied lemon and orange that end up predominating at the end of the mouth.

On the palate it is creamy and structured with notes of toast. The aftertaste is firm, complex, rich and harmonious.

ANALYTIC DATA

Pressure: 4.8 bar Alcohol: 12% Vol)

Total acidity (t.a.): 7,34 g/l Brut: 4.5 g/l

CERTIFICATION

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