

DES DE  1992

PERE VENTURA

✦ CAVA ✦

Gran Vintage

2014

PARAJE CALIFICADO CAN BAS

Recognition of estate singularity



CHARACTER

PERE VENTURA GRAN VINTAGE PARAJE CALIFICADO CAN BAS is a cava that tells of the place it comes from, a small area of vineyards qualified after their special soil conditions and a micro climate that sets them apart from the rest of the vines grown around them.

GRAN VINTAGE represents the Paraje Can Bas: the identity of this cava comes from its origin, the series of variables (climate, geology, soil and biome) that determine the expression of the grapes and yield a unique must that is the reflection and interpretation of that vintage. The uniqueness of the terroir, together with quality criteria of its production and ageing, create a cava with distinctive characteristics. It also draws value added and identity from its history and the age of the soil.

As it names singles out, GRAN VINTAGE is a vintage cava representing the lifecycle of the vines one particular year. Iconic, elegant and of distinguished character, its production is limited and it is only made when the grapes are of the highest sensory quality and health, maintaining the highest standards of quality set for this product.

THE SPIRIT OF GRAN VINTAGE

GRAN VINTAGE is part of the Vintage Collection, Gran Reserva cava from exceptional vintages, with identity forged by the land. This is an Ambassador Collection of the PERE VENTURA brand: elegance, distinctive character and joy. These are three author cavas for demanding palates and to celebrate.

PRESENTATION

The GRAN VINTAGE bottle is of exclusive design to signalize its singularity at a glance. It is served in a personalised case with velvet lid and booklet inside explaining the distinctive traits of GRAN VINTAGE PARAJE CALIFICADO CAN BAS.

Each bottle is numbered, lists the disgorging date and has the quality control label.

ENJOY

On its own or accompanying unforgettable moments, GRAN VINTAGE is a top pairing with the most delicate, refined cuisine. Its complex palate and nice balance acidity makes it a perfect pairing of succulent stews of meat and fatty fish. Try it also with scallops, duck *rilette* with orange and carrot jam, or mi-cuit foie with caramelized pear.

SERVE

Between 8 and 9°C in a tulip glass.

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GRAPE VARIETIES

50% Macabeu, 50% Xarel·lo

ORIGIN: THE PARAJE

The Can Bas Paraje Calificado has five plots of old vines, planted long before those around it: Migjorn and Mirador, with Xarel·lo grapes; and Anciana, Secreta and Oreneta, all with Macabeo grapes.

All of the vines are grown according to the organic wine-growing guidelines established by the Catalan Council of the Organic Production (CCPAE). All the plots are Gobelet trained and the vines undergo severe pruning as a controlled manner to keep production yield low and encourage higher concentration of sugars and flavours and higher acidity levels in the grapes. The production yield per hectare is 3,500 kg on average, well below the limit established in the regulations (8,000 kg). And the extraction yield per hectare of vines is no more than 48 hectolitres, or 1.4 kg of grapes per vine, on average.

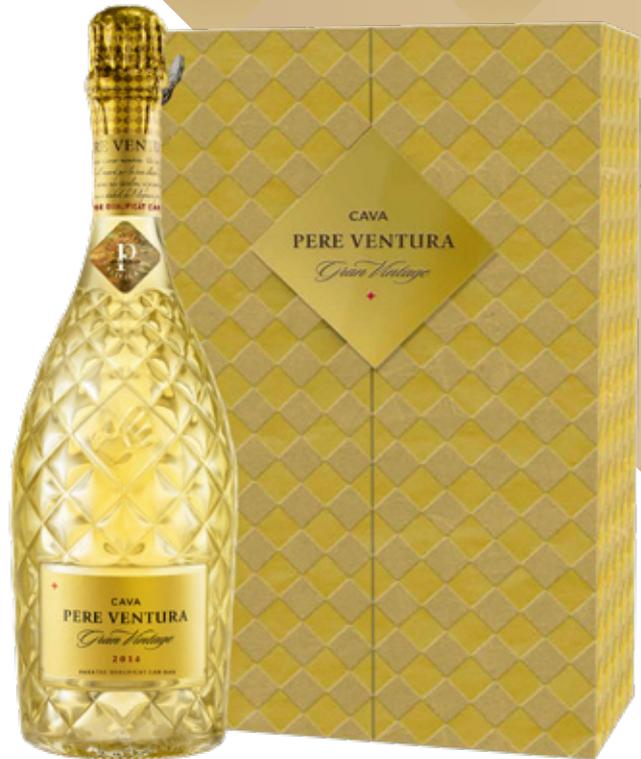
PRODUCTION

- ◆ The grapes are harvested by hand. In the winery, the grapes are sorted again using a vibrating sorting table. They are pressed with the stems in a pneumatic press, using gentle pressure of no more than 0.5 atmospheres.
- ◆ The must from the first pressing used for the base wine is 55% to 60% of the total. The must is left to settle for 24-48 hours, at low temperature in an inert tank to minimise oxidation. Press fraction of free-run juice is 52% followed by a static settling of the must of between 24 and 48 hours.
- ◆ The alcoholic fermentation is done spontaneously with indigenous yeasts in 5,000-L and 10,000-L tanks that are kept full and at a controlled temperature of 15°C, for longer than usual fermentation. Using indigenous yeasts gives us a more complex base wine.
- ◆ Each grape variety is vinified separately. The base wine is qualified by the Regulatory Board's tasting committee.
- ◆ The cava is Brut and made according to the Traditional Method. Once disgorged, the cava also goes through a qualifying tasting with the DO Cava tasting committee to earn the special quality control seal.
- ◆ GRAN VINTAGE is vinified and aged on racks on the property.

AGEING

Minimum ageing fermentation in the bottle: 42 months.

The *liqueur de tirage* for the 2014 vintage is from 30 April 2015.



TASTING NOTES

Bright gold with amber flecks. It has a very fine bubble that forms slow, persistent rosaries, indicative of its long ageing and perfect integration of the carbonic acid.

The aromatic elegance is clear on the nose: clean, fruity, citrus notes and hints of fresh almonds and walnuts.

Highlights includes its freshness, vinosity and elegance in the mouth; it has a rich, generous yet delicate bouquet and very good acidity. It is creamy and full, with notes of fresh fruit, lemon cream, tinned pears, raw yolks, maple syrup and pastries. This cava has an intense taste and velvety mouthfeel from the perfect balance of acidity and bubbles.

"Understated and elegant aromas, subtle honey and herbal tones, with dried hints. Quite firm and rich, with nice balancing acidity, and a slightly mineral finish. Drink 2018 - 2027" Pedro Ballesteros MW (Decanter, December 2018).

ANALYTIC DATA

Pressure: 4.8 bar

Alcohol: 12% Vol.

Total acidity (t.a): 6.2 g/l

Brut: 4,5 g/l

CERTIFICATION

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