

DES DE  1991

PERE VENTURA

◆ CAVA ◆

Vintage

2016



ELEGANCE AND TERROIR IN A CLASSIC CONTEMPORARY CAVA

Vintage Collection, long ageing vintage cava

CHARACTER

Thoroughly modern, VINTAGE GRAN RESERVA BRUT is a balance of both the contemporary and the classical. This is a signature cava of International taste that unites the body and structure of the Xarel·lo with the floral and fruity qualities of the Chardonnay.

As its name indicates, it is a *millésimé* or vintage cava only produced in years when the best selected grapes answer to the highest quality standards (sanitary and organoleptic conditions) under the commitment to represent the Estate terroir's identity and PERE VENTURA's brand.

VINTAGE is an elegant and creamy gastronomic cava, full-bodied and lasting, of rich expression and exquisite character.

THE SPIRIT OF VINTAGE

PERE VENTURA 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.

PRESENTATION

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

ENJOY

VINTAGE is best appreciated with refined foods. Savor it with oysters, lobster and crayfish. White fish, either grilled or in a light sauce, is a star combination. It pairs extraordinary well with sushi and sashimi. It is opulent with white meats with subtle exotic flavours.

SERVE

Between 10 and 12 °C.

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GRAPE VARIETIES

60% Xarel·lo, 40% Chardonnay

ORIGIN

Limited production cava, made with Xarel·lo and Chardonnay varieties selected from old vines from El Serral and L'Oreneta plots located in the central area of Penedès, 220 meters (650 feet) above sea level. Low yield of 5,000 kg/ha for Chardonnay and 8,000 kg/ha for Xarel·lo. The soils are deep and slightly calcareous.

All of the vines are grown according to the organic wine-growing guidelines established by the Catalan Council of the Organic Production (CCPAE). The conductive system combines different types of adapted pruning to the particularity of each one of the varieties, being the systems of pruning en vas for Xarel·lo and double cordon royat for Chardonnay. They are rigorously pruned in search of a productive balance to promote a greater concentration of the fruit keeping its freshness.

Harvesting is done entirely manually in boxes of reduced dimensions to preserve all the qualities of the grape. Once the grapes arrive at the winery, they are preserved for 24 hours in cold room to be refrigerated at 12 °C and enhance the profile aroma of the resulting wine.

ELABORATION

- ◆ Each variety is vinified separately. Whole bunch pressing is carried out in a membrane press at a maximum of 0.5 bars of pressure. Press fraction of free-run juice is 52%, following the qualitative selection principles of musts from the "Crémant system" pressing. 24h static settling.
- ◆ Fermentation is spontaneous with indigenous yeasts, at a controlled temperature of 15°C.
- ◆ Once the vinification process is ended, the wines are blended. Follows gentle fining; tartaric stabilisation and final filtering of the base wine.
- ◆ Second fermentation and ageing on its lees takes place in the same bottle following the Traditional Method.

AGEING

Minimum of 43 months ageing.



TASTING NOTE

The long aging has given VINTAGE a colour of straw with golden reflections. Fine, persistent and integrated bubble, rising like a rosary to form a crown to the surface. Surprisingly powerful on the nose and very expressive. It stands out the aromas of yellow flowers and fruits, combined with herbaceous notes and aniseeds such as fennel, very characteristic of Xarel·lo grape variety.

Creamy on the palate, notes of pastries and a varietal finish of bitter almond. The velvety texture and carbon expressing itself with a soft mousse of this cava is undoubtedly very seductive. Very elegant, showing a perfect integration between the structure, the acidity and the carbonic. Long aging with elegance.

ANALYTIC DATA

Pressure: 5 bar Alcohol: 12% Vol.
Total acidity (t.a.): 5,7 g/l Brut: 4,5 g/l

CERTIFICATIONS

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