

DES DE  1992

PERE VENTURA

✦ CAVA ✦

TRESOR

Anniversary

GRAN RESERVA BRUT 2013

A WELL-AGED CLASSIC

Tresor Anniversary Gran Reserva Brut 2013 showcases the uniqueness of the Xarel·lo grape found on the PERE VENTURA Estate

A long ageing cava that is extremely fresh, complex and full of life that lends its namesake to one of the greatest years in memory.

CHARACTER

TRESOR ANNIVERSARY GRAN RESERVA BRUT 2013 takes pride in exalting the Traditional Method, thanks to the ageing and refining capacity that a long ageing brings.

It is a classically profiled Cava, with a traditional coupage that has undergone a noble ageing of over three and a half years, resulting in an exquisitely mature and complex Cava.

TRESOR ANNIVERSARY balances freshness with the attributes and complexity of a long ageing and the Xarel·lo grapes chosen from vines of different ages on the Pere Ventura estate.

TRESOR ANNIVERSARY stands out, most especially, for its elegance, complexity and excellent carbonic integration. The result of the perfect crux of creativity, tradition and modernity, with a profound respect for the unique character of the Pere Ventura terroir.

LIMITED EDITION

TRESOR ANNIVERSARY 2013 is unique and limited to 19,656 bottles. It commemorates the first harvest in 1993 and is an homage to all the Cavas that we have treasured, year after year, in our Chapel, the library located in the deepest part of our underground cellars. It is also a declaration of intentions and our honest commitment to a way of working.

TRESOR ANNIVERSARY 2013 is part of the *Celebració* line in the TRESOR COLLECTION: Cavas that are perfect for free and restless spirits, and to celebrate the intensity of the moment with *joie de vivre*.

TRESOR ANNIVERSARY 2013 is the Cava that sets the mood for your parties and joins you in your celebrations, adding its elegance and distinction. A complete, delicate and expressive Cava, made to celebrate success, happiness, memories, the future... Life.

ENJOY IT

It is splendid by itself thanks to its freshness and aromatic complexity, and the best accompaniment for feasts, thanks to its patisserie and cocoa notes that imbue it with great personality.

It can be paired with sushi, tartars, mushroom risotto and a curated selection of pâtés.

SERVING

Between 9 °C and 10 °C for the aromas of the long ageing to really stand out.



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VARIETIES

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

ORIGIN

The freshness, body and complexity of TRESOR ANNIVERSARY GRAN RESERVA BRUT 2013 are the product of the sage combination of grapes from different vines and altitudes.

Macabeu is from the best plots located close to the Mediterranean Sea, in the coastal Garraf area.

The exclusive Xarel·lo, the queen of varieties for Cava, that adds the structure and a wonderful ageing capacity, is obtained from different plots within the Pere Ventura estate. Can Bas wine region is located in the Penedès Central and spans 80 hectares of vines, an unbeatable Mediterranean setting for the growth and ripening of this local and traditional Penedès variety.

Parellada is born in the Penedès Superior, where the terrain and climate perfect its slow and late ripening.

Pere Ventura's technical team curate and oversee that the work on these vines complies with the most stringent sustainability criteria, with a deep-rooted respect for the environment.

ELABORATION

- ◆ TRESOR ANNIVERSARY GRAN RESERVA BRUT 2013 is made using traditional Penedès varieties. The Xarel·lo provides body and structure; the Macabeu, finesse and freshness, and the Parellada, a soft, perfumed elegance.
- ◆ Each variety is made into wine separately from the must obtained from crushing the grapes and static clarification.
- ◆ Fermentation takes place in stainless steel vats at a controlled temperature of 16 °C to 18 °C.
- ◆ Once the coupage has been carried out, it undergoes a very un-aggressive clarification process, resulting in tartaric stabilization.
- ◆ The second fermentation is in the bottle, following the Traditional Method, which is then stored for a long ageing period down in the cellars. Once it has reached its optimum stage of ageing, it is uncorked. One by one, each bottle is clarified and finally sealed with a new, high-quality cork.

AGEING

48 months



TASTING NOTES

Visually, it has an intense golden colour, the bubble is fine, persistent, integrated. Limpid and bright.

Aromatically intense, the complexity is surprising, offering an interplay of unusually fresh aromas and the tertiary notes that come from ageing: citrus and herbaceous notes mingle with patisserie, spice, dried fruit, grain, chocolate and toasted notes.

Upon tasting, it procures an organoleptic extension of its aromatic richness: a broad spectrum of flavours that range from acacia flower to hints of dried fruit, toffee and brioche, becoming sumptuous, fresh, broad and rich in nuances. Velvety, the after-taste is intense and persistent, delightfully fresh and with a slight bitterness.

ANALYTICAL CHARACTERISTICS

Pressure: 4,8 bar Alcohol: 11,5 (% Vol)
Total acidity (t.a.): 5,7 g/l Brut: 8 g/l

CERTIFICATES

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