

DES DE  1991

PERE VENTURA

✦ CAVA ✦

Gran Vintage

2015



PARAJE QUALIFICADO CAN BAS

Recognition of Estate singularity

CHARACTER

PERE VENTURA GRAN VINTAGE, CAVA DE PARAJE CALIFICADO CAN BAS is a cava that expresses the place that it comes from, a very small terroir 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 shows the specific features of the small Paraje Can Bas plot, the identity of this cava comes from its origin, its unique microclimate, geology, soil and biome, that determine the expression of the grapes and is the reflection and interpretation of that vintage. The uniqueness of the terroir, together with high quality of its production and ageing, create a cava with distinctive aspects and value added identity from its history and the age of the soil.

As it names singles out, GRAN VINTAGE is an iconic and elegant vintage cava, representing the lifecycle of the vines one particular year. With distinguished character, its production is very 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 Pere Ventura Vintage Collection, only exceptional Vintages are qualified like that, expressing the PERE VENTURA brand: elegance, distinctive character and joy. This are three author cavas for demanding palates and to celebrate.

PRESENTATION

The GRAN VINTAGE bottle is of exclusive shiny design to signalize its singularity at a glance. It comes in an exclusive case with velvet lid and booklet inside explaining the distinctive traits of GRAN VINTAGE PARAJE CALIFICADO of 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 jam, or a foie micuit with caramelized

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.

WINEMAKING

- The grapes are sorted and picked by hand and brought before one hour to a vibrating sorting table, then are pressed with the stems using gentle pressure of no more than 0.5 atmospheres.
- Each grape variety is vinified separately and the must from the first pressing used for this Cava is only 52% of the first free run juice. The must is left to settle for 24-48 hours at low temperature in an inert tank to minimize oxidation.
- The alcoholic fermentation is done spontaneously with indigenous yeasts in 4,800 cooled tanks that are kept full and at a controlled 15°C temperature. This sparkling wine Cava is produced according to the Traditional Method.
- Once disgorged, the cava 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 the Property.

AGEING

It has been more than 8 years in the bottle, resting on the fine lees. The liqueur de tirage for the 2015 vintage, is from April 2016.



TASTING NOTES

Bright gold with amber flecks. It has a very fine and delicate bubble that forms slowly, 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 green apple and nuts.

Highlights includes its freshness, lively and elegance in the mouth; it has a rich, generous delicate bouquet and very good acidity. It is creamy and full body, with notes of refreshing lemon cream, green apple pie, raw yolks, maple syrup and pastries. This cava has an intense long taste and velvety mouthfeel from the perfect balance between 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).

"A sumptuous generosity of apple pie, custard and honeyed nuts, bathed in a mouth-filling lemon freshness with lavish bubbles and a saline note to end" (June 2024, Gold Medal, Decanter World Wine Awards)

ANALYTICS

Pressure: 4.8 bar

Alcohol: 12% Vol.

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

Brut: 4,5 g/l

CERTIFICATES

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