

DES DE  1 9 9 1

**PERE VENTURA**

✦ CAVA ✦

**T R E S O R**

**GRAN RESERVA**

**BRUT NATURE**

**2021**



## CHANGES THE PERCEPTION OF LIFE

TRESOR GRAN RESERVA BRUT NATURE reflects the spirit of PERE VENTURA: modern, daring and dedicated to the pursuit of excellence.

### CHARACTER

PERE VENTURA's personality is expressed through this cava, which is the TREASURE of the house.

PERE VENTURA TRESOR GRAN RESERVA BRUT NATURE stands out for the generosity of its aromas and its elegance. It is the result of a perfect blend of creativity, modernity and tradition.

Vibrant, aromatic and refined, TRESOR GRAN RESERVA BRUT NATURE is a firm, ample cava with balanced acidity. For some, it overflows with freshness and exuberant fruitiness. But for others it is complex, subtle and capable of seducing the connoisseur.

### TRESOR GRAN RESERVA BRUT NATURE SPIRIT

The cava that sets the trend at your parties.

Its urban, modern and refined spirit makes you feel different. TRESOR provides the touch of elegance, boldness and originality to any occasion.

Very refreshing, TRESOR GRAN RESERVA BRUT NATURE is ideal at any time of the year, but is excellent during hot summer days.

Packaged in an original case, it is a special gift that confers distinction to both the giver and the receiver.

### ENJOY IT

It is splendid on its own or with a select aperitif.

It is superb with fresh fish and goes extraordinarily well with pasta and salads.

Thanks to its unparalleled freshness, it balances spicy dishes, such as fish curry.

### SERVE

Between 10 - 12°C to enhance the cava's distinctive style and bring out its aromas.

DES DE  1991

# PERE VENTURA

✦ CAVA ✦

## TRESOR

### GRAN RESERVA

BRUT NATURE

2021

#### GRAPE VARIETIES

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

#### ORIGIN

The freshness, body and complexity of TRESOR GRAN RESERVA BRUT NATURE come from the result of a wise combination of young and old vines.

The vineyards are located in selected areas of the Penedès area between the Garraf massif and the pre-littoral range, with a wide variety of soil types, each of which adds complexity and personality to this slightly calcareous blend, with a planting density approaching 3,500 vines/ha and with an average production of 8,000 kg/ha.

Expert viticulture technicians subject the work processes of these vineyards to criteria of sustainability and deep respect for the environment.

#### ELABORATION

- ◆ TRESOR GRAN RESERVA BRUT NATURE is made from traditional Penedès grape varieties. Macabeu brings finesse and freshness; Xarel·lo adds body and structure, and Parellada adds perfume and a pleasant character.
- ◆ Each variety is pressed separately from the first fraction of 52% must following the crémant pressing system.
- ◆ Fermentation takes place in stainless steel tanks at a controlled temperature of 14 - 15 °C (57° F - 59° F).
- ◆ Once the fermentation is over, the process of maturation of the wine begins, which will give us the style of elegance and complexity of Pere Ventura.
- ◆ The second fermentation in the bottle follows the processes of the Traditional Method and is subjected to a long aging period, as this increases its complexity and allows the subtlety of its tertiary aromas to be highlighted without damaging the fruit fragrances.

#### AGEING

Minimum of 36 months on its lees, in the depths of the underground galleries.



#### TASTING NOTE

Appearance: very attractive pale straw hue, full of golden sparkle which culminates in a long-lasting, full crown. It has a bright, clear appearance with a fine bubble rising slowly and gracefully.

On the nose: surprising due to the intensity of its aromas. It is generous, with fragrances that evoke apple and citrus moderated by the delicate notes of nuts, cocoa, toast and certain mineral notes that recall the charcoal and contribute to its aging.

On the palate: it is wide, creamy and firm, with a range of flavors ranging from notes of dried fruits to freshly made toasted bread. TRESOR presents in the mouth an unparalleled balance between freshness and softness and at the same time an infinity of nuances that recall the endearing aromas of a Mediterranean June.

#### ANALYTIC DATA

|                                |                       |
|--------------------------------|-----------------------|
| Pressure: 5,5 bar              | Alcohol: 11.5 (% Vol) |
| Total acidity (t.a.): 5.97 g/l | Brut Nature: 2.5 g/l  |

#### CERTIFICATION

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