

Pere Ventura

Tresor Brut Gran Reserva 2021



SPAIN

CAVA

TASTING NOTE

A vivacious fizz with a fine bead and golden sparkle that brings you the true taste of Barcelona. The aromas are of fresh, crisp apple and citrus fruits with toasty notes of nuts and oats. The palate is well structured mix of acacia blossom, freshly baked pastry and almond.

VINIFICATION

Having collected each variety separately, the whole bunches were slightly crushed then pneumatically pressed to 0.2 bar. Fermentation took place in stainless steel tanks at a controlled temperature of 16 to 18 °C. A traditional second fermentation occurred in the bottle, followed by ageing on the lees for 24 to 30 months.

FOOD MATCHING

A wine of unique freshness that complements spicy fish curries, grilled or fresh seafood, and all kinds of salads and pasta dishes.

SIZE	75cl
VINTAGE	2021
ABV	11.5%
GRAPE VARIETIES	Macabeo (40%), Xarel·lo (40%), Parellada (20%)
CLOSURE	Natural Cork
SKU CODE	K3346121
EXPRESSION	Sparkling & Champagne
COUNTRY	Spain
REGION	Cava
ALLERGENS	Sulphur, Fish
CLOSURE	Natural Cork
TOTAL ACIDITY	5.7g/l Tartaric
RESIDUAL SUGAR	8g/l
SKU	K3346121