

Pere Ventura

Tresor Cuvée Gran Reserva 2019




WHITE
CHAMPAGNE &
SPARKLING



SPAIN



CAVA

TASTING NOTE

This gastronomic, full-bodied Cava has intense aromatic layers of toast, spices and soft, ripe fruits over a rich, creamy, structured palate with hints of gentle smokiness, freshly baked brioche and roasted almond.

VITICULTURE

Planting density ranges from 2,200 to 2,500 vines per hectare and production never exceeds 8,000 kg per hectare. Work in the vineyard is carried out respecting viticultural best practices, with intervention kept to a minimum and fully respecting the surrounding environment. Picking is selective and carried out by hand.

VINIFICATION

Grapes gently pressed for free-run juice. Some Chardonnay barrel-aged for structure. After blending, clarified and filtered. Aged underground for 36 months post-secondary fermentation. Disgorged and rested for 3-4 months.

SIZE	75cl
VINTAGE	2019
ABV	12%
GRAPE VARIETIES	Xarel·lo (60%), Chardonnay (40%)
CLOSURE	Natural Cork
SKU CODE	A9056119
EXPRESSION	Sparkling & Champagne
COUNTRY	Spain
REGION	Cava
ALLERGENS	Sulphur, Fish
CLOSURE	Natural Cork
PH	2.84
TOTAL ACIDITY	6.7g/l Tartaric
RESIDUAL SUGAR	5.7g/l
SKU	A9056119