

Pere Ventura

Vintage Brut Gran Reserva Cava 2017




WHITE
CHAMPAGNE &
SPARKLING


SPAIN


CAVA

TASTING NOTE

This elegantly balanced Cava has fine, frothy bubbles and vibrant golden hue. The aromas of crunchy green apple and white peach come to the fore on the nose, alongside hints of lemon balm and toasted brioche.

VINIFICATION

The 15 to 20 year old vines are situated at an altitude of 340m on deep, chalky soils. Planted at a density of between 2,200 and 2,500 vines per hectare, the 35% Xarel.lo, 35% Macabeo and 30% vines yield around 12,000 kg/hectare.

FOOD MATCHING

It is ideal as an appetiser or to accompany fish and savoury pastries. Its complexity allows it to be enjoyed also with pasta or white meat dishes.

SIZE	75cl
VINTAGE	2017
ABV	12%
GRAPE VARIETIES	Xarel.lo (60%), Chardonnay (40%)
CLOSURE	Agglomerate Cork
SKU CODE	E3576117
EXPRESSION	Sparkling & Champagne
COUNTRY	Spain
REGION	Cava
ALLERGENS	Sulphur, Fish
CLOSURE	Agglomerate Cork
TOTAL ACIDITY	5.97g/l Tartaric
RESIDUAL SUGAR	4.5g/l
SKU	E3576117