


PERE VENTURA

Vintage Gran Reserva Brut Cava DO

www.pereventura.com



VARIETALS	60% Xarel·lo, 40% Chardonnay
VINTAGE	2015
REGION	Penedès, Catalonia, Spain
TECHNICAL DATA	Alcohol 11.5% Total acidity 5,7 g/l Residual Sugar 7 g/l Pressure 5 bar
APPEARANCE	The long aging has given a colour of straw with golden reflections. Fine, persistent and integrated bubbles.
NOSE	Surprisingly powerful on the nose and very expressive. Aromas of yellow flowers and fruits combines with herbaceous notes and aniseeds such as fennel.
PALATE	Creamy on the palate, notes of pastries and a varietal finish of bitter almond. Elegant, showing a perfect integration between the structure, the acidity and the carbonic.
AGEING	Minimum of 43 months ageing on the lees.
PAIRING	Best appreciated with refined foods. Savor it with oysters, lobster and crayfish. It pairs extraordinary well with sushi and sashimi. Serve between 10 °C and 12°C.
RATINGS	4.2  ★★★★★ vivino
ORDER CODE	SP80