




PERE VENTURA

Tresor Anniversary

Gran Reserva Brut Cava DO

www.pereventura.com

VARIETALS	40% Xarel·lo, 40% Macabeu, 20% Parellada
VINTAGE	2019
REGION	Penedès, Catalonia, Spain
TECHNICAL DATA	Alcohol 11.5% Total acidity 5,7 g/l Residual Sugar 8 g/l Pressure: 4,8 bar
APPEARANCE	Intense golden colour, the bubble is fine, persistent, integrated. Limpid and bright.
NOSE	Aromatically intense, the complexity is surprising, offering an interplay of unusually fresh aromas and the tertiary notes coming from ageing: citrus and herbaceous notes mingle with patisserie, spice, dried fruit, grain, chocolate and toasted notes.
PALATE	A broad spectrum of flavours range from acacia flower to hints of dried fruit, toffee and brioche, becoming sumptuous, fresh, broad and rich in nuances.
AGEING	48 months on the lees.
PAIRING	Splendid by itself, it can be paired with sushi, mushroom risotto and a selection of pâtés. Serve between 10 °C and 12°C.
RATINGS	4.1 
ORDER CODE	SP0079