

PERE VENTURA

Tresor Barrique
Gran Reserva Brut Cava DO

www.pereventura.com

VARIETALS	60% Xarel·lo, 40% Chardonnay
VINTAGE	2021
REGION	Penedès, Catalonia, Spain
TECHNICAL DATA	Alcohol 12% Total acidity 5.97 g/l Residual Sugar 5 g/l
APPEARANCE	Bright lemon-yellow with luminous golden highlights and fine, persistent bubbles stream.
NOSE	On the nose, it unfolds notes of cinnamon, dried fruits such as hazelnut, and delicate hints of cocoa.
PALATE	On the palate, its vertical, bodied structure reveals flavors of toffee and vanilla, harmoniously contrasted by candied lemon and orange citrus. Its texture is creamy and enveloping, with subtle toasted touches that enhance its elegance.
AGEING	15% of the Chardonnay ages in oak barrel for 6 months, plus 36 months on the lees.
PAIRING	Pair this structured, barrel-fermented Cava with seared foie gras, smoked eel or salmon, and roasted duck.
RATINGS	91pts falstaff 3.9 ★★★★ VIVINO
ORDER CODE	SP0113