

PERE VENTURA

Vintage Gran Reserva Brut Cava DO

www.pereventura.com

VARIETALS	60% Xarel·lo, 40% Chardonnay
VINTAGE	2016
REGION	Penedès, Catalonia, Spain
TECHNICAL DATA	Alcohol 12% Total acidity 5.7 g/l Residual Sugar 4.5 g/l
APPEARANCE	The color is clear and pale golden with a shiny rim and a slow and delicate mousse.
NOSE	On the nose is clean, with citrus aromas such as lemon, fennel and anise.
PALATE	It is a delicate and full body cava, with medium acidity and high intensity flavors. A complex cava, with a good sparkle and fine bubbles, nutty flavors and a very citrus expression, such as grapefruit and green pineapple, with a very well integrated wine components and a long, enjoyable finish.
AGEING	96 months on the lees.
PAIRING	Pair this rich, gastronomic Gran Reserva Cava with fresh oysters, lobster, sushi and sashimi, or grilled turbot in a light sauce.
RATINGS	2024 Decanter 95 POINTS — 4.1 VIVINO
ORDER CODE	SP0080