

PERE VENTURA

Vintage Gran Reserva Brut Cava DO

www.pereventura.com

VARIETALS	60% Xarel·lo, 40% Chardonnay
VINTAGE	2018
REGION	Penedès, Catalonia, Spain
TECHNICAL DATA	Alcohol 12% Total acidity 6.39 g/l Residual Sugar 4.5 g/l
APPEARANCE	Bright, luminous straw-yellow with golden reflections and fine, persistent bubbles.
NOSE	On the nose, ripe fruit unfolds with elegant notes of hazelnut and subtle hints of cocoa.
PALATE	Notes of stone fruit, such as peach, emerge alongside nuances of delicate pastry and brûléed cream from ageing. The palate is vertical and structured, revealing layers of toffee and fine pastry, beautifully balanced by candied lemon and orange. The finish is long, complex, and harmonious, leaving a lasting, gastronomic impression.
AGEING	72 months on the lees.
PAIRING	Pair this gastronomic Gran Reserva Cava with fresh oysters, grilled shrimp, truffle risotto, or creamy aged cheeses.
RATINGS	93pts falstaff 4.1 ★★★★☆ VIVINO
ORDER CODE	SP0080