

## PERE VENTURA

**\$27.03**

\* Suggested retail price

### Primer Organic Reserva Brut

 Organic

	Service fees	\$3.98
	Product code	15227355
	Licensee price	\$23.06
	Format	12x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Sparkling wine
	Country	Spain
	Regulated designation	Denominación de origen (DO)
	Region	Cataluna
	Appellation	Penedès
	Classification	Reserva
	Varietal(s)	Macabeu 35 %
	Varietal(s)	Xarel-lo 35 %
	Varietal(s)	Parellada 30 %
	Alcohol percentage	11.5%
	Colour	White
	Sugar	Brut

#### TASTING NOTES

It is light yellow in appearance with fine, well-incorporated bubbles.

It is generous on the nose, with fragrances of apples and citrus, and the toasted notes from its ageing.

It is fresh and big on the palate, well balanced, with flavours ranging from acacia blossoms to citrus and white fruit, like lime and red apples, and secondary notes from the long ageing reminiscent of dried fruit and cereals, plus toasted notes. It is persistent and maintains a perfect balance of body and freshness with...

#### PRODUCT NOTES

PRIMER ORGANIC is a traditional Cava blend made with grapes from our own organically certified vineyards. It is our first Cava with organic certification but is made according to the same process of working the land and interpreting the terroir to get cava with its own identity. We watch over the vines throughout their life cycle to make sure we get the best fruit, using growing practices that are sustainable and eco-friendly throughout the process. PRIMER ORGANIC is a cava with roots, that speaks...

#### PRODUCTION NOTES

The grapes for the PRIMER RESERVA BRUT grow in poor, deep, well-drained soils, around 250 meters above sea level, obtaining maximum yields of 12,000 kg/hectare.

Soft pneumatic pressing to 4.8 bar, having cooled the grapes to 14 - 15 °C (57° F - 59° F). Split of free run

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SELECTIONS  
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juice at 55%, followed by static settling. Fermentation in stainless steel vats at a controlled temperature between 16 - 18 °C (60° F - 64° F). Careful blending of the three grape varieties which go into PRIMER RESE...

GRAND 1893  
PERE VENTURA  
- CAVA -

