

## PERE VENTURA

**\$32.07**

\* Suggested retail price

### Tresor Gran Reserva Brut Nature 2019

PERE VENTURA  
- CAVA -

|    |                       |                             |
|----|-----------------------|-----------------------------|
| \$ | Service fees          | \$4.72                      |
|    | Product code          | 15227507                    |
| \$ | Licensee price        | \$27.36                     |
|    | Format                | 12x750ml                    |
| 🚚  | Listing type          | Private import              |
| 📅  | Status                | Available                   |
| 📁  | Type of product       | Sparkling wine              |
| 🇪🇸 | Country               | Spain                       |
| 📍  | Regulated designation | Denominación de origen (DO) |
| 📍  | Region                | Cataluna                    |
| 📁  | Appellation           | Cava                        |
| 📁  | Classification        | Gran reserva                |
| 🍇  | Varietal(s)           | Macabeu 40 %                |
| 🍇  | Varietal(s)           | Xarel-lo 40 %               |
| 🍇  | Varietal(s)           | Parellada 20 %              |
| %  | Alcohol percentage    | 11.5%                       |
| 🍷  | Colour                | White                       |
| 💧  | Sugar                 | Brut nature                 |



#### TASTING NOTES

Appearance: very attractive pale straw hue, full of golden sparkle which culminates in a long-lasting, full crown. It has a bright, clear appearance with a fine bubble rising slowly and gracefully.

On the nose: aniseed notes such as fennel, nuts as well as notes of dried citrus skin.

On the palate: vertical cava with a sensation of freshness (acidity) with an end of the mouth very prominent. Slightly marked notes of pastries. Nuts and toasted cereals.

#### PRODUCT NOTES

The freshness, body and complexity of TRESOR GRAN RESERVA BRUT NATURE come from the result of a wise combination of young and old vines. These vineyards are located in selected areas in the Central and Upper Penedès, and grow in deep, slightly calcareous soils, with a planting density of around 2,300 vines per hectare and an average production of 9,500 kg/hectare. Expert viticulture technicians subject the work processes of these vineyards to criteria of sustainability and deep respect for the...

#### PRODUCTION NOTES

TRESOR GRAN RESERVA BRUT NATURE is made from traditional Penedès grape varieties. Macabeu brings finesse and freshness; Xarel-lo adds body and structure, and Parellada adds perfume and a pleasant character. Each variety is vinified separately from free-run juice obtained by gentle pressing and static settling. Fermentation takes place in stainless steel tanks at a controlled temperature of 14 – 15 °C (57° F – 59° F) . Once the blending is done a very gentle clarification and subsequent ...