

### PERE VENTURA

## Tresor Gran Reserva Brut Nature 2019

\$	Service fees	\$4.72
	Product code	15227507
\$	Licensee price	\$27.36
110	Format	12x750ml
	Listing type	Private import
Ĺŏ	Status	Available
•	Type of product	Sparkling wine
	Country	Spain
Ø	Regulated designation	Denominación de origen (DO)
9	Region	Cataluna
•	Appellation	Cava
Q	Classification	Gran reserva
18 <sup>1</sup>	Varietal(s)	Macabeu 40 %
#**	Varietal(s)	Xarel-lo 40 %
11 A	Varietal(s)	Parellada 20 %
%	Alcohol percentage	11.5%
- Contraction of the second se	Colour	White
•	Sugar	Brut nature

# \* Suggested retail price

\$32.07



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#### **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 ...