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PERE VENTURA
FAMILY WINE ESTATES
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Vintage Gran Reserva Brut

Country: Spain Region: Cava
Type: Sparkling Varietal: Blend - Chardonnay, Xarello
Format: 6 x 750ml

BC

AB

SK

MB

+390453

Speculative

TASTING NOTES

Colour: Straw colored hue with golden highlights, packed with tiny, fine beads rising like a rosary to form a crown on the surface.

Aroma: Surprisingly powerful on nose, expressive aromas of yellow flowers, combined with aniseed-infused herbaceous notes such as fennel, characteristics of the Xarello grape variety.

Taste: Creamy on the palate, lingering and intense with buttery overtones of butterscotch and a bitter almond finish. This cava's creamy, velvety texture is without a doubt very beguiling. Very elegant, showing a perfect integration of acidity, carbonic and alcohol.

Food: Vintage is best appreciated with refined foods. Savor it with oysters, lobster and crayfish. White fish, either grilled or in a light sauce, are a star combination. It will make a splendid accompaniment to white meats or poultry with subtle exotic flavors.

AWARDS & ACCOLADES

2016 ~ 95 Points. "This is a gorgeous sparkling wine with a sophisticated toasted brioche, floral and tropical fruit bouquet. The refined well-structured palate has thirst-slaking acidity, elegant fruit and a chalky freshness. Drives deep through to the long finish. Impressive!" - Decanter World Wine Awards 2023

2016 ~ 92 Points. "White flowers and lemon peel aromas on the nose, touches of pastry and toasty notes. Light palate, elegant finish." - Decanter World Wine Awards 2024

OTHER INFO

This is a limited production cava, made from old vine Xarello and Chardonnay grapes sourced from El Serral and L'Oreneta plots in the Pere Ventura Estate: located in the mid-Penedes area, 220 metres (650 feet) above sea level. Yields are low and do not exceed 8,000 kg per hectare.

All of the vines are grown according to the organic wine-growing guidelines established by the Catalan Council of the Organic Production (CCPAE). All the plots are Gobelet trained and the vines undergo severe pruning as a controlled manner to keep production yield low and encourage higher concentration of sugars and flavours and higher acidity levels in the grapes.

Harvest is carried out by hand and grape berries are sorted in the vineyard and in the sorting table.



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