

DES DE  1992

PERE VENTURA

✦ CAVA ✦

T R E S O R

R E S E R V A

B R U T



CHANGE YOUR LIFE PERCEPTION

TRESOR RESERVA BRUT reflects the spirit of PERE VENTURA: modern, bold, dedicated to the pursuit of excellence.

CHARACTER

Pere Ventura's personality is given expression in this cava, the company's "treasure".

TRESOR RESERVA BRUT stands out for the fullness of its aromas and its superb elegance, the result of the perfect blend of creativity, modernity and tradition.

Vibrant, aromatic and refined, TRESOR RESERVA BRUT is a firm, full cava with well balanced acidity. For some, it overflows with fresh and fruity exuberance; for others, it is complex, subtle and perfect for wine *connoisseurs*.

THE SPIRIT OF TRESOR RESERVA BRUT

The hip party-going cava, TRESOR RESERVA BRUT, with its urban, modern, and refined vibe, sets you apart. It adds the essential touch of elegance, boldness and originality to any occasion. The spirit of TRESOR RESERVA BRUT embodies the spirit of Barcelona, this cava's native city.

Deliciously refreshing, Tresor is great all year round, but perfect on a hot summer's day.

Encased in its distinctive box, it makes a special gift which bestows refinement on both the giver and the receiver.

ENJOY

It is splendid on its own and as a choice aperitif drink.

It is superb with fresh fish and pairs well with salads and pastas.

Its unique freshness brings balance to spicy dishes such as curried fish.

SERVE

Between 6 and 8 °C to enhance the cava's distinctive style and bring out its aromas.

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TRESOR

RESERVA

BRUT

GRAPE VARIETIES

40% Macabeo, 40% Xarel·lo, 20% Parellada

ORIGIN

The freshness, body and complexity of TRESOR RESERVA BRUT come from a judicious blend of grapes from young and old vineyards.

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 yield of 9,500 kg/hectare.

Viticultural experts oversee cultivation methods which respect sustainability and environmentally-friendly principles.

PRODUCTION

- ◆ TRESOR RESERVA BRUT is made from traditional Penedès grape varieties. Macabeo brings finesse and freshness; the Xarel·lo endows it with body and structure; the 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 16 - 18 °C.
- ◆ After blending, a gentle, light clarification is performed, followed by tartaric stabilization.
- ◆ The second fermentation in the bottle respects the traditional method processes. The cava then undergoes long ageing, which enhances its complexity and accentuates the subtlety of its tertiary aromas without detracting from the fruity aromas.

AGEING

From 24 to 30 months on the lees, in the depths of our underground cellars.



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 fine beads rising slowly and gracefully.

On the nose: surprisingly powerful aromas and freshness. Full, with fragrances evocative of apples and citrus fruit, tempered by subtle dried nut, cereal and toasty notes from ageing.

On the palate: full and firm, with a rainbow of flavours ranging from acacia blossom to notes of dried nuts and freshly baked pastries. Tresor shows an unparalleled balance of freshness and softness, along with a symphony of subtle flavours evoking the charm of a Mediterranean June.

ANALYTIC DATA

Pressure: 4.8 bar - Alcohol: 11.5 (% Vol) - Total acidity (t.a.): 5.7 g/l
Brut: 8 g/l

CERTIFICATION

IFS, BRC and ISO22000 with the maximum level of compliance.