

DESDE 1992

PERE VENTURA

✦ CAVA ✦

**TRESOR
GRAN RESERVA**

BRUT



CHANGES THE PERCEPTION OF LIFE

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

CHARACTER

PERE VENTURA's personality is expressed through this cava, which is the treasure of the house.

A Brut cava that stands out for the generosity of its aromas and its elegance. It is the result of a perfect blend of creativity, modernity and tradition.

Vibrant, aromatic and refined, TRESOR GRAN RESERVA BRUT is a firm, ample cava with balanced acidity. For some, it overflows with freshness and exuberant fruitiness. But for others it is complex, subtle and capable of seducing the connoisseur.

TRESOR GRAN RESERVA BRUT SPIRIT

The cava that sets the trend at your parties.

Its urban, modern and refined spirit makes you feel different. Tesoro provides the touch of elegance, boldness and originality required for those occasions prepared with all kinds of details.

Very refreshing, TRESOR GRAN RESERVA BRUT is ideal at any time of the year, but is excellent during hot summer days.

Packaged in an original case, it is a special gift that confers distinction to both the giver and the receiver.

ENJOY IT

It is splendid on its own or with a select aperitif.

It is superb with fresh fish and goes extraordinarily well with pasta and salads.

Thanks to its unparalleled freshness, it balances spicy dishes, such as fish curry.

SERVED

Between 6 and 8 °C to enhance its style and bring out its aromas.

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TRESOR

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VARIETIES

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

ORIGIN

The freshness, body and complexity of TRESOR GRAN RESERVA BRUT are the result of a wise combination of clusters from young and old vines.

The vineyards are located in selected areas of the Central and Upper Penedès, with deep and slightly calcareous soils, with a planting density of around 2,300 vines/ha and an average production of 9,500 kg/ha.

Expert viticulture technicians subject the work processes of these vineyards to criteria of sustainability and deep respect for the environment.

ELABORATION

- ◆ TRESOR GRAN RESERVA BRUT is made from the traditional varieties of the Penedès. The Xarel·lo adds body and structure; the Macabeo, finesse and freshness; and the Parellada, friendliness and perfume.
- ◆ Each variety is vinified separately from the free-run juice obtained from gentle pressing and static racking.
- ◆ Fermentation takes place in stainless steel tanks at a controlled temperature of 15 to 17°C (59 to 63°F).
- ◆ Once the blending is done, a very gentle clarification and subsequent tartaric stabilization is carried out.
- ◆ The second fermentation in the bottle follows the processes of the Traditional Method and is subjected to a long aging period, as this increases its complexity and allows the subtlety of its tertiary aromas to be highlighted without neglecting the fruit fragrances.

AGEING

They remain a minimum of 36 months above the sea, in the moat of our subway caves.



TASTING NOTE

To the eye: It has a very attractive yellow color, full of golden sparkles that culminates in a persistent and generous crown. It has a brilliant and crystalline appearance with a fine bubble that rises slowly and gracefully.

On the nose: Surprising both for the intensity of its aromas and its creaminess. Generous, with fragrances that evoke apple and citrus fruits moderated by delicate notes of dried fruits, aniseed and toasted notes from its aging.

On the palate: it is ample and firm, with a range of flavors ranging from acacia blossom to notes of dried fruits and freshly baked pastries. TRESOR presents to the palate an unmatched balance between freshness and smoothness and at the same time a myriad of nuances reminiscent of the endearing aromas of a Mediterranean month of June.

CARACTERÍSTICAS ANALÍTICAS

Total acidity (t.a): 5.66 g/l Brut: 8 g/l

Pressure: 6.6 bar

Alcohol content: 11.5 (% Vol)

CERTIFICATES

IFS, BRC and ISO22000 with the highest degree of compliance.