

DES DE  1992

PERE VENTURA

RESERVA

BRUT

Primer



BE DELICIOUS

A fruity, attractive, festive, delicious cava.
The perfect excuse to raise a toast!

CHARACTER

PRIMER RESERVA BRUT is an amazing aromatic cava with extraordinary freshness, a paradigm of the harmony between delicacy and classic consistency.

A cheerful, pleasant cava which, with its perfect blend of fruitiness, freshness and subtly complex aromas, suits any drinking occasion.

THE SPIRIT OF PRIMER RESERVA BRUT

This cava feels like a Mediterranean breeze blowing over a terrace on a warm evening, it is the echoes of a party, the reason friends get together.

Our PRIMER RESERVA BRUT shows temperament, radiates youth, and enjoys nightlife. Set in its gift box, it makes the perfect present and a delicious treat for sharing.

ENJOY

Anytime.

At a casual dinner with friends, or sitting around the table with family. Enjoy it for brunch with a Caesar salad, quiches or eggs Benedict. Serve it as an aperitif to complement fine tapas, cold cuts or tempura.

Reinvent tea time and try PRIMER RESERVA BRUT with puff pastries, vanilla shortbread biscuits or wafers.

SERVE

At a temperature of between 6 - 8 °C (42° F - 48° F). Once opened, keep it chilled to allow its character to come through.

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GRAPE VARIETIES

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

ORIGIN

From vineyards in the Lower Penedès and Central Penedès, managed by Pere Ventura's team of viticultural experts who ensure the vines are cultivated in a sustainable and environmentally friendly manner.

The grapes for the PRIMER RESERVA BRUT grow in poor, deep, well-drained soils, around 250 meters above sea level, obtaining maximum yields of 12,000 kg/hectare.

PRODUCTION

- ◆ Soft pneumatic pressing to 4.8 bar, having cooled the grapes to 14 - 15 °C (57° F - 59° F).
- ◆ Split of free run juice at 55%, followed by static settling.
- ◆ Fermentation in stainless steel vats at a controlled temperature between 16 - 18 °C (60° F - 64° F).
- ◆ Careful blending of the three grape varieties which go into PRIMER RESERVA BRUT, followed by clarification.
- ◆ Second fermentation in bottle respecting the Traditional Method.

AGEING

From 15 to 18 months on the lees, in the depths of our underground cellars.



TASTING NOTES

Appearance: straw yellow tones with green-gold highlights. Fine, firm beads rising briskly and forming a perfect rosary.

On the nose: young, delicate, spring-like aroma with an evocative fruity freshness, an expression of citrus and orange blossoms, topped by soft almond and toasty notes.

On the palate: a sensation of balance and freshness, with well-integrated CO2 accompanying its fruity taste with subtle hints of ageing.

ANALYTIC DATA

Pressure: 5 bar Alcohol: 11.5 (% Vol)
Total acidity (t.a.): 5.97 g/l Brut: 12 g/l

CERTIFICATION

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