

DES DE  1992

PERE VENTURA

✦ CAVA ✦

P R I M E R

S E M I S E C

THE SWEETEST MOMENT

Denomination of Origin: D.O. CAVA - Region: Penedès

Varieties: 35% Xarel·lo, 35% Macabeo, 30% Paellada

VITICULTURE

The vineyards are in the Baix Penedès and Central Penedès with an average altitude of 250 metres above sea level, with deep soils and average water retention capacity. The vines have been set out on espalier with Royat type trimming or in a traditional basin, in both cases the pre-trimming and green trimming processes being commonplace. The harvesting is done manually and outputs are achieved of 12,000 kg/Ha.

ELABORATION

Having collected each variety separately, the grapes are de-stemmed and the pulp is cooled to 14° C to continue with the pneumatic pressing to 0.2 bar. The flower must is then separated at 55%, followed by the static silt. The fermentation takes place in stainless steel tanks at a controlled temperature of between 16 and 18° C.

After careful coupage of the three varieties, a gentle clarification is performed, and the tartar stabilisation and final filtering takes place.

The second fermentation takes place in the bottle following the traditional method, with minimum ageing on lees of 15 months.

TASTING NOTES

Colour: Pale yellow with golden hues.

Constant formation of rosaries of fine bubbles.

Aroma: Fruity aromas of citric and white fruit.

Taste: Soft and fruity, perfectly balanced in the mouth between the slightly sweet semi-dry character and the perfect touch of acidity.

GASTRONOMY

Its versatility allows it to be enjoyed with a large variety of dishes, including those of foie. Its splendid aromatic intensity is ideal for accompanying all kinds of desserts and cakes.

SERVING SUGGESTIONS

It should be served at a temperature of 5°- 6° C and be kept in a cool, dry place. Cava does not improve with age once sealed, so it is best to consume it within 18 months of purchase.

ANALYTICAL CHARACTERISTICS

Pressure: 4.5 bar - Alcohol: 11.5 (%Vol.) - Total acidity (at.): 6.8 g/l

Residual sugar: 33 g/l

