



PERE VENTURA BRUT ROSÉ

Denomination of Origin: D.O. CAVA - Region: Penedès
Varieties: 100% Trepat



Viticulture:

The vineyards have an average age of 20 years and are concentrated in the Conca de Barberà region, in areas at an altitude of 350 to 700 metres above sea level and mainly chalky soils poor in organic materials.

The plant density oscillates between 2,200 and 2,500 vines/ha.

The vineyards are formed on Royat type espalier or in traditional basins, the pre-trimming and green trimming processes being commonplace in both cases. The harvesting is done manually and production is 10,000 kg/Ha.

Elaboration:

A pre-fermentation maceration is performed for between 16 and 20 hours at a temperature of between 12 and 14° C, before separating the flower must at 55%. The static silting is then performed and fermentation in stainless steel tanks for 15 days at a temperature of between 15 and 17° C.

A gentle clarification is followed by the tartar stabilisation and the final filtering.

The second fermentation takes place in the bottles following the traditional method, and the minimum ageing on lees of fourteen months.

Analytical characteristics:

Pressure: 4.5 bar - Alcohol: 11.5 (%Vol.) - Total acidity (a.t.): 6.61 g/l - Residual sugar: 8 g/l

Tasting note:

Colour: Lively pink with a brilliant appearance.

Constant formation of rosaries of fine bubbles.

Aroma: Clean aromas of red fruits, typical of the variety, with light notes of ageing.

Taste: Fresh and elegant, with notes of strawberry and raspberry and a balanced acidity.

Gastronomy:

Enjoyed especially as an appetiser with all kinds of cold meats. Ideal with barbecues, small game and lightly smoked fish.

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.

This coupage is also available as a semi-dry of 33gr/l.