



# PERE VENTURA

## Mas Pere Selección Brut Cava DO

[www.mas-pere.com](http://www.mas-pere.com)

VARIETALS	35% Macabeo, 35% Xarel.lo, 30% Parellada
VINTAGE	NV
REGION	Penedès, Catalonia, Spain
TECHNICAL DATA	Alcohol 11.5%      Total acidity 5.9 g/l Residual sugar 11 g/l
APPEARANCE	Pale gold in colour.
NOSE	Light lemony fruit, sweetened a little with the scents of aniseed and orange zest.
PALATE	On the palate, it is concentrated, vinous and flowery, with fine bubbles.
AGEING	12 months ageing in the cellars.
PAIRING	It makes a delicious aperitif and pairs with any starter. An ideal companion for seafood, fish and savoury tarts.

ORDER CODE

SP40