

Pere Ventura

Divina Cava



TASTING NOTE

Smart, fresh Cava, fizzing with green apple, honeycomb and a squeeze of lemon.

VITICULTURE

Pere Ventura Family Estates, crafting premium Cavas since 1992, rooted in a heritage dating to 1872. Committed to sustainability with organic vineyard treatments, preserving ecosystems. State-of-the-art facilities yield exceptional, value-packed Cavas. Hand-harvested traditional varietals from clay-chalk soils in the Mediterranean climate.

VINIFICATION

Grapes are harvested manually and then pressed separately. First fermentation occurs in temperature controlled tanks. Then, the still wine is bottled, and second fermentation occurs (traditional method). This Cava has been aged on its lees for 12 months and has 12 g/l of residual sugar.

FOOD MATCHING

It's perfect for an aperitif or to enjoy with any seafood inspired recipe.

SIZE	75cl
VINTAGE	NV
ABV	11.5%
GRAPE VARIETIES	Macabeo (35%), Xarel-lo (35%), Parellada (30%)
CLOSURE	Natural Cork
SKU CODE	A28461NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Spain
REGION	Cava
ALLERGENS	Sulphur, Fish
CLOSURE	Natural Cork
RESIDUAL SUGAR	9g/l
SKU	A28461NV