

PERE VENTURA

FAMILY WINE ESTATES



Tresor Cuvée Barrique Gran Reserva Brut

Country:	Spain	Region:	Cava
Type:	Sparkling	Varietal:	Blend - Chardonnay, Xarello
Format:	12 x 750ml		

BC

AB

SK

MB

+416886

+854175

Speculative

Open

TASTING NOTES

Colour: Intense amber hue with warm golden tints. The steady string of beads forms a magnificent crown.

Aroma: The careful blend of the two grape varieties and barrel fermentation for the Chardonnay result in a rich, full-bodied cava, with layers of intense aromas of toast, spices and ripe fruit, creating unique sensations illustrating the cava's sophistication.

Taste: Creamy and structured, with smoky notes. The aftertaste is well defined, complex, rich, harmonious and full.

Food: It has been created to accompany haute cuisine. It is wonderful with creative cooking or teamed with fish and meat with complex flavors. It will pair very nicely with a caramelized mille feuille of fois gras and can accompany smoked eel with scallions and country apples. It is perfect with skate au beurre noir or Challans duck with chards and watercress.

AWARDS & ACCOLADES

2019 ~ 92 Points. "An attractive nose of brioche, pie crust and cream pastries with subtle lemon zest. Fresh and tangy on the palate, with small, crisp beads extending to a dry, flavorful finish. Quite long. 60% xarel-lo and 40% chardonnay. This was disgorged in November 2023. Drinkable now, but can hold." - James Suckling, Jun/2024

2019 ~ 92 Points. "Ripe pome fruit and white flowers on the nose, with some citrus fruit, roasted nuts and yeast pastries. Fine mousse on the palate, balanced, with crisp acidity, lots of minerality and balsamic notes on the long finish." - Falstaff, Mar/2025

2019 ~ 91 Points. "A blend of xarel·lo (60%) and chardonnay (40%), a significant portion of the latter is fermented in oak, hence the name of the wine. And, yes, there is a hint of oak spice lingering in the background, but it's far from oaky. It's more about the gold-hued fruit, ripe, rounded, and developing, with a combination of honeyed white peach, dried lemon peel, and russet apple. There's also a savoury undercurrent of hay and mushroom, along with a moderate toastiness from 36 months on its lees, that gives this real depth and complexity. Perceptibly bone-dry (4.5 g/L dosage), the palate shows a fine mousse and chalky texture, with very good length. This is serious value at this price and well worth seeking out. The fruit comes from estate vineyards in the Upper Penedès and Central Penedès, with the xarel·lo planted at an average elevation of 340m and the chardonnay higher at 700m." - Geoffrey Moss MW - Gismondi on Wine, Nov/2025

2019 ~ 90 Points. "Rich nose with aromas of honeyed toast, sweet white fruits and some floral character. Savoury palate, with a vibrant acidity." - Decanter World Wine Awards 2024

2019 ~ 90 Points. SILVER "Toasty nose of almonds, brioche, toast and touches of chamomile and golden apple on the nose. Nicely structured, pleasant finish." - Decanter World Wine Awards 2025

2019 ~ "This bottle literally fell in my lap, and I am so glad it did. A blend of xarello and chardonnay and aged in barrique, citrus and honey show on the nose with abundant barrel notes and some yeastiness throughout. Full flavoured, complex, and laden with breadcrust and mineral characters offsetting some of the fuller acids and tartness. A pleasure to drink and a wine that hits well above its price." - Tom Firth - Culinaire Magazine, Dec/2025

OTHER INFO

Designed to be exclusive, Cuvee Barrique Gran Reserva Brut is a tribute to creativity. This cava is truly distinctive and defies description. It can test the most discerning palate and is served at the smartest occasions.

A well-structured, complex cava with a creamy texture and a lovely aromatic axis running from ripe peaches to toast and spices. A gastronomic cava designed to complement haute cuisine.

Cuvee Barrique Gran Reserva Brut is a Gran Reserva, created from a judicious blend of two grape varieties - Xarello and Chardonnay vinified separately and with a significant proportion of Chardonnay fermented in oak to accentuate its complexity.



For more information, please contact International Cellars Inc.
200-1122 Mainland Street, Vancouver, BC V6B 5L1
604 689 5333 info@international-cellars.com
www.international-cellars.com