

# 1941 Josep Ventosa

## D.O Cava

### Winery Notes:

The family history focuses on quality viticulture in the Penedès and Cava region. The Ventosa-Mañé family has lived through the entire evolution of Cava and bottled wines from the Penedès from 1941 to the present day, always at the forefront of the best elaboration and the most innovative oenological standards to offer top quality natural and ecological products to its customers.

Josep Ventosa Caves and Wines are made with vineyards between 25 and 55 years old, located between the Penedès plateaus on the east and south side so you can enjoy the best hours of sunshine and achieve excellent ripeness in each of the varieties of grape.

History, passion and constant innovation have made it possible to transform the values of our family into special cavas and wines.

### Wine Making Notes:

The harvest is made during the month of September months; where the grapes are selected by hand. The first fermentation happens in steel tanks. During the fermentation process the temperature is controlled and maintained between 14 and 16 degrees and it last for about 3 weeks. The traditional method is used where you fill the bottle with Wine (the selected blending) and add yeast with sugar. Then the second fermentation happens in the bottle for 14 months.

### Tasting notes:

Straw colored yellow with slight golden highlights, good release of small Bubbles. A fine aroma of ageing followed by floral accents and ripe fruits. In the mouth the variety of grapes is appreciated fresh and complex, also with a good, ample and persistent aftertaste. Fresh, pleasant, well-balanced and a good, fine structure of the bubble. Ideal as an aperitif at any time. Also a perfect combination to all kinds of fish shellfish, white and red meats, sauces, and ideal to accompany a whole meal.



VINTAGE	2019
WINE TYPE	Sparkling
VARIETAL	Xarel-lo, Macabeu, Parellada and Chardonnay
ALC.	11,5%
REGION	D.O Cava
SOIL	Limestone
PRODUCTION	5000 Bottles



Cardel Wines

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