

PRIVAT

ORGANIC CAVA

Designation Of Origin

Cava.

Vintage

2017

Eco-certified

CCPAE

Varietals

Xarel·lo 45 %, Macabeo 25 %, Parellada 25 %, Chardonnay 5%.

Type of bottle

Cava, green bottle anti V, 75 cl.

Winemaking

Premium Cava made from carefully selected grapes, from organic crops, which has been carefully crafted by hand to achieve the best results.

Ageing

9 months in bottle, before disgorgement.



“Privat cavas are made with very expressive grape varieties and daring blends that elevate these cavas to the category of a fine wine.”

Elisabet Figueras. Winemaker.

Tasting Note

Bright pale straw coloring with glints of light green and a stream of fine bubbles.

Floral and citrus fruit aromas intertwine to create an attractive, clean bouquet. On the palate these citric flavors reveal an underlying minerality and a crisp, mouth-watering intensity that shows a good balance. This sparkling wine has great finesse and elegance, a hallmark of the Privat cavas.

Analysis

ABV: 11,5 % by Vol.

Free SO₂: 15 mg/l.

Total SO₂: 60 mg/l.

Total acidity: 3,8 g/l (s.a.).

Volatile acidity: 0,32 g/l (a.a.).

Residual sugar: 1,9 g/l.

Privat Brut Nature Selected Cuvée