



Designation of Origin

Cava.

Vintage

2019

Eco-certified

CCPAE

Ageing

Minimum of 15 months in bottle, before disgorging.

Varietals

Xarel-lo (40%), Macabeo (25%), Parellada (25%),
Chardonnay (10%).

Winemaking

Made from selected grapes from vineyards protected by the
Cava Denomination of Origin and organic farming.

Vinification of the free-run must, under controlled
fermentation.



“ 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

Pale yellow color, with slight greenish hues. Clean and bright. Release of fine bubbles, with crown formation.

Clean, fresh and fruity aroma.

Slightly fruity flavor, with a touch of acidity and good balance.

Smooth and long in the palate.

Analysis

ABV: 11,5 % by Vol.

Free SO₂: 15-25 mg/l.

Total SO₂: ≤ 120 mg/l.

Volatile acidity: ≤ 0,3 g/l

Residual sugar: 0 – 2.5 g/l. g/l.

pH: 2.98 – 3.01

AT: 3.5 – 4.0 g/l



Ecological Agriculture



Privat Brut Nature Reserva