



PRIVAT
ORGANIC CAVA

Designation Of Origin

Cava.

Vintage

2019

Eco-certified

CCPAE

Ageing

Minimum of 15 months in bottle, before disgorgement.

Varietals

Pinot Noir (75%), Chardonnay (25%)

Winemaking

Elaborated from grapes selected from vineyards protected by the Cava Denomination of Origin and certified by the CCPAE (organic farming). Denomination of Origin Cava and certified by the CCPAE (organic farming). The Chardonnay variety is vinified at controlled temperature and below 16°C to preserve the fruity aromas. The Pinot Noir undergoes a maceration of three to five hours to achieve the color and delicate aromas typical of this variety. Once the coupage is done, the bottles rest in the cellars for the second 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 cherry red color. Limpid and highly brilliant. Abundant detachment of fine bubbles, with crown formation.

Clean, fruity aroma, with aromas of blackberry and strawberry, united to give a citrus tone that brings freshness.

On the palate, a complex and fruity flavor is appreciated, smooth, well balanced and with a fine bubble that enhances the taste sensations.

Analysis

ABV: 11,5 % by Vol.

Free SO₂: 15 - 25 mg/l.

Total SO₂: ≤ 120 mg/l.

Volatile acidity: ≤ 0,3 g/l.

Total acidity: ≤ 3.5 – 3.9 g/l.

Residual sugar: 0.5 - 2,5 g/l.

pH: 2.98 – 3.01

