



PRIVAT
ORGANIC CAVA

Designation Of Origin

Cava.

Vintage

2018

Eco-certified

CCPAE

Ageing

Minimum of 15 months in bottle, before disgorgement.

Varietals

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

Type of bottle

Cava, green bottle anti V, 75 cl.

Winemaking

Made from selected grapes from vineyards protected by the Cava Denomination of Origin and organic viticulture.
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.
Dispersion of fine bubbles, with crown formation.
Clean, fresh and fruity aroma.
Slightly fruity flavor, with a touch of acidity and a good balance.
Smooth and long in the mouth..

Analysis

ABV: 11,5 % by Vol.
Free SO₂: 15 - 25 mg/l.
Total SO₂: ≤ 120 mg/l.
Volatile acidity: ≤ 0,3 g/l.
Sugar: 7 – 9 g/l
pH: 2.98 – 3.01
AT: 3.5 – 3.9 g/l

