



## Designation of Origin

Cava.

## Vintage

2020

## Eco-certified

CCPAE

## Vegan-certified

European Vegetarian Union

## 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 Brut Nature Reserva

[www.cavaprivat.com](http://www.cavaprivat.com)

“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 SO<sub>2</sub>: 15-25 mg/l.

Total SO<sub>2</sub>: ≤ 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



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