



Designation Of Origin

D.O. Cava

Vintage

2019

Eco-certified

CCPAE

Vegan – Certified

European Vegetarian Union

Ageing

Minimum of 15 months in bottle, before the disgorgement.

Varietals

Chardonnay 100%

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 Brut Nature Reserva Chardonnay

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 tones. Clean and bright.

Dispersion of fine bubbles, with the formation of a crown.

Clean, fresh and fruity aroma.

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

Smooth and long on the palate.

Analysis

ABV: 12 % by Vol.

Free SO₂: 15 - 25 mg/l.

Total SO₂: ≤ 120 mg/l.

Total acidity: 3.5 – 3.9 g/l.

Volatile acidity: ≤ 0,4 g/l.

Sugar: 0 – 2.5 g/l.

pH: 2.98 – 3.20



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