



PRIVAT

ORGANIC CAVA

Designation of Origin

D.O Cava

Vintage

2018

Ageing

Mínimo de 30 meses en botella, antes del degüelle.

Bottle

Cava, Pompadour Antique 75cl

Certifications

Eco-Certified: CCPAE

Vegan: European Vegetarian Union

Varietals

Xarel-lo (100%)

Winemaking

Premium Cava made from carefully selected grapes and harvested manually from vineyards protected by the Cava Denomination of Origin, which are over 60 years old and certified as organic farming by the CCPAE.



Privat Atelier Gran Reserva

“ Elaborated only in the best vintages, when the grapes reach their optimum ripeness. Privat Atelier offers a fine and elegant bubble made with the same inherent delicacy of Haute Couture designs. ”

Jose Antonio Montilla - Winemaker

Tasting Note

A single varietal Xarel-lo with an aromatic richness of ripe white fruit surrounded by a soft floral profile typical of the variety.

On the palate it presents a powerful and very creamy entry.

A fine and elegant bubble with a balancing acidity that refreshes and brings vitality.

Analysis

ABV: 11,5 % Vol.

Free SO₂ : 10- 25 mg/l.

Total SO₂ : ≤ 120 mg/l.

Total acidity: 3,5-3,9 g/l (a.s.)

Volatile acidity : ≤ 0,3 g/l.

Residual sugar: 0-1g/L.

