



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

“ **Privat cavas are made with very expressive grape varieties and daring blends that elevate these cavas to the category of a fine wine.** ”

Jose Antonio Montilla - Winemaker.

Tasting Note

Pale yellow color, with slight greenish hues. Clean and bright. Release of fine bubbles, with crown formation. 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 SO₂: 15-25 mg/l.

Total SO₂: ≤ 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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