



PRIVAT

ORGANIC CAVA

DENOMINATION OF ORIGIN

D.O Cava

VINTAGE

2022

AGEING

Minimum 18 months in bottle, before disgorging.

VARIETIES

Xarel-lo Macabeu, Parellada, Chardonnay.

ANALYSIS

ABV: 11,5% by Vol.

Contains sulphites



“PRIVAT CAVAS ARE MADE WITH VERY EXPRESSIVE GRAPE VARIETIES AND DARING BLENDS THAT ELEVATE THESE CAVAS TO THE CATEGORY OF A FINE WINE.”

TASTING NOTE

Pale yellow color, with slight greenish nuances. Clean and bright.

Abundant detachment of bubbles, with crown formation. Clean, fruity and long aroma.

Dry, soft, complex and elegant in the mouth, good tasting balance.

ELABORATION

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.

BRUT NATURE RESERVA