



PRIVAT

ORGANIC CAVA

DENOMINATION OF ORIGIN

D.O Cava

VINTAGE

2022

AGEING

Minimum 9 months in bottle, before disgorging.

VARIETIES

Pinot Noir, 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 FINE WINES.”

TASTING NOTE

Pale pink color. Clean and bright.

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

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

ELABORATION

Elaborated from grapes selected from vineyards protected by the Cava Denomination of Origin and certified by the CCPAE.

The Chardonnay variety is vinified at controlled temperature and below 16°C to preserve the fruity aromas. The Pinot Noir undergoes a maceration of three to five hours to achieve the color and delicate aromas typical of this variety

BRUT NATURE ROSÉ