



# PRIVAT

ORGANIC CAVA

## DENOMINATION OF ORIGIN

D.O Cava

## VINTAGE

2021

## AGEING

At least 30 months in the bottle before degorging.

## VARIETIES

Xarel-lo (100%)

## ANALYSIS

ABV:11,5 % Vol. Free SO<sub>2</sub> : 10- 25 mg/L Total SO<sub>2</sub> : ≤ 120 mg/L Total acidity: 3,5-3,9 g/l (a.s.) Volatile acidity : ≤ 0,3 g/L Residual sugar: 0-1g/L.



“PRIVAT REPRESENTS OUR STRONG COMMITMENT TO ECOLOGICAL AND SUSTAINABLE VITICULTURE, IN HARMONY WITH NATURE AND DEDICATED TO THE CONTINUOUS CARE OF THE VINEYARD AND ITS SURROUNDINGS”

SANDRA ESTÉVEZ - 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.

An enveloping soft, creamy attack is enhanced by a balanced acidity and full, explosive mid-palate.

This is a lovely sparkling wine, with a fine and elegant bubble that is as persistent as its generous aftertaste thanks to the quality of the varietal and its long ageing on the lees.

## ELABORATION

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.

## CERTIFICATION

Eco-Certified: CCPAE

Vegan: European Vegetarian Union

PRIVAT ATELIER  
GRAN RESERVA