



# PRIVAT

ORGANIC CAVA

## DENOMINATION OF ORIGIN

D.O Cava

## VINTAGE

2023

## AGEING

Minimum 18 months in bottle, before disgorging.

## VARIETIES

Xarel·lo Macabeu, Parellada, Chardonnay.

## ANALYSIS

ABV: 11,5% by Vol.

Contains sulphites



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

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