



PRIVAT

ORGANIC CAVA

DENOMINATION OF ORIGIN

D.O Cava

VINTAGE

2024

AGEING

Minimum 9 months in bottle, before disgorging.

VARIETIES

Pinot Noir, 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 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