



PRIVAT

ORGANIC CAVA

DENOMINATION OF ORIGIN

D.O Cava

VINTAGE

2022

AGEING

Minimum 18 months in bottle, before disgorging

VARIETIES

Chardonnay

ANALYSIS

ABV: 12% 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

Bright appearance, with a fine, persistent bubble and slow ascent, reflecting the traditional method.

On the nose, good intensity with fresh white fruit and herbal and balsamic notes.

On the palate, balanced and elegant, with a fine mousse and lively acidity leading to a long finish.

ELABORATION

Organic Guarda Superior Reserva cava made from Chardonnay from the L'Almirall estate, paying tribute to the variety while expressing a Mediterranean character. Its balanced ripening preserves acidity and brings freshness after ageing.

PAIRING

Lemon sorbets, artichokes, asparagus

BRUT NATURE RESERVA
CHARDONNAY