PRIVAT

ORGANIC CAVA

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

DENOMINATION OF ORIGIN

D.O Cava

VINTAGE

2023

AGEING

Minimun 18 months in bottle, before disgorging.

VARIETIES

Xarel·lo, macabeo, parellada, chardonnay

ANALYSIS

ABV: 11,5% by Vol.

Contains sulphites



TASTING NOTE

Pale yellow colour with light greenish tones, clean and bright. It shows abundant fine bubbles with crown formation.
On the nose, it is clean, fruity and of good intensity.
On the palate, it is dry, smooth, complex and elegant, with good balance and a pleasant finish.

ELABORATION

Made from selected organic grapes from the D.O. Cava, harvested at their optimal ripeness and vinified separately.
Only the free-run juice is used, with controlled fermentation and a careful blending to ensure balance and expression of the terroir.

PAIRING

Cheeses, pasta, rice dishes, poultry.

BRUT NATURE RESERVA