



Designation Of Origin

Cava.

Vintage

2016

Eco-certified

CCPAE

Varietals

Xarel-lo (35%), Macabeo (34%), Parellada (27%),
Chardonnay (3%), Pinot Noir (1%).

Type of bottle

Cava, green color, anti V, 75 cl.

Winemaking

Premium Cava made from carefully selected grapes,
from organic crops, which has been carefully crafted by
hand to achieve the best results.

Ageing

Between 15 and 20 months in bottle, before the
disgorgement.



“ **Privat cavas are made with very expressive grape varieties and daring blends that elevate these cavas to the category of a fine wine.** ”

Josep Maria Pujol-Busquets. Winemaker.

Tasting Note

The pale yellow coloring of this bright and lively cava sparkles with a light green hue. It is subtle and fresh on the palate, with aromatic notes ranging from hints of white and citrus fruits, and lightly toasted almonds. With its good balance and crisp finish, it reveals a clean-cut profile. Expressive, yet delicate and elegant, it is a real experience for the senses.

Analysis

ABV: 11,8 % by Vol.
Free SO₂: 19,2 mg/l.
Total SO₂: 65,9 mg/l.
Total acidity: 3,7 g/l (s.a.).
Volatile acidity: 0,30 g/l (a.a.).
Residual sugar: 1,5 g/l.

Privat Brut Nature Reserva