



## Designation Of Origin

Cava.

## Vintage

2016

## Eco-certified

CCPAE

## Varietals

Xarel·lo (46%), Macabeo (26%), Parellada (22%),  
Chardonnay (5%) and Pinot Noir (1%).

## Type of bottle

Cava, green bottle 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  
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

Pale gold color with a continuous stream of delicate bubbles that captivate the eye.

This bright, lively cava has a delicate fruity bouquet with subtle hints of fine pastry from its ageing on the lees. On the palate it is well-balanced and persistent.

A gracefully vibrant sparkling wine that is an all-rounder for both creative and traditional pairings.

## Analysis

ABV: 11,6 % by Vol.

Free SO<sub>2</sub>: 19,2 mg/l.

Total SO<sub>2</sub>: 65,9 mg/l.

Total acidity: 3,70 g/l (s.a.).

Volatile acidity: 0,30 g/l (a.a.).

Residual sugar: 6 g/l.

pH: 2,96

## Privat Brut Reserva