

# PRIVAT

ORGANIC CAVA

## Designation Of Origin

Cava.

## Vintage

2017

## Eco-certified

CCPAE

## Varietals

Pinot Noir (75%), Chardonnay (25%)

## Winemaking

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

## Ageing

9 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.”

Elisabet Figueras. Winemaker.

## Tasting Note

Pale cherry red color. Clean and bright Abundant detachment of fine bubbles, with crown formation.

Clean fruity aroma, with a slight aging tone. Complex and fruity flavor, smooth, good balance in the mouth.

## Analysis

ABV: 11,5 % by Vol.

Free SO<sub>2</sub>: 16 mg/l.

Total SO<sub>2</sub>: 60 mg/l.

Total acidity: 3,8 g/l (s.a.).

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

Residual sugar: 0.5 g/l.

pH: 2.99

## Privat Brut Nature Rosé