



Designation Of Origin

Cava.

Vintage

2018

Eco-certified

CCPAE

Ageing

Minimum of 15 months in bottle, before the disgorgement.

Varietals

Chardonnay 100%

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.



“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

Lovely light gold color with an intense sparkle and a steady stream of tiny, almost crunchy bubbles.

A pure, clear bouquet that is complemented by a deliciously crisp fullness on the palate.

Citric notes and pineapple with a hint of bitter almonds are the dominant flavors that persist while the underlying minerality comes forth.

A distinctive sparkler that clearly portrays the expressive personality of a clean, full-bodied Chardonnay.

Excellent balance and a harmonious poise make this an exceptional cava.

Analysis

ABV: 12 % by Vol.

Free SO₂: 15 - 25 mg/l.

Total SO₂: ≤ 120 mg/l.

Total acidity: 3.5 – 3.9 g/l.

Volatile acidity: ≤ 0,3 g/l.

Sugar: 0 – 2.5 g/l.

pH: 2.98 – 3.01

