



Designation of Origin

Cava.

Vintage

2018

Eco-certified

CCPAE

Ageing

Minimum of 15 months in bottle, before disgorging.

Varietals

Xarel-lo (40%), Macabeo (25%), Parellada (25%),
Chardonnay (10%).

Type of bottle

Cava, green color, anti V, 75 cl.

Winemaking

Premium Cava made from carefully selected hand harvested
grapes from organic crops to achieve the best results.



Privat Brut Nature Reserva

“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

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 stone and citrus fruits, to 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: 11,5 % by Vol.

Free SO₂: 15 - 25 mg/l.

Total SO₂: ≤ 120 mg/l.

Volatile acidity: ≤ 0,3 g/l.

pH: 2.98 – 3.01

AT: 3.5 – 3.9 g/l.

Residual sugar: 0 – 2.5 g/l. g/l.

