



PRIVAT

ORGANIC CAVA

Designation Of Origin

Cava.

Vintage

2018

Eco-certified

CCPAE

Ageing

Minimum of 15 months in bottle, before disgorgement.

Varietals

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

Winemaking

Chardonnay is vinified at a controlled temperature and below 16°C to preserve the fruity aromas. The Pinot Noir macerates for three to five hours to get the color and delicate aromas typical of this variety.

Once the coupage is done, the bottles rest in the cellars to carry out the second fermentation.



“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 SO₂: 15 - 25 mg/l.
Total SO₂: ≤ 120 mg/l.
Total acidity: 3.5 – 3.9 g/l.
Volatile acidity: ≤ 0,3 g/l.
Residual sugar: 0.5 g/l.
pH: 2.98 – 3.01

