



PRIVAT
ORGANIC CAVA

Designation Of Origin

Cava.

Vintage

2017

Eco-certified

CCPAE

Ageing

Minimum of 15 months in bottle, before disgorgement.

Varietals

Xarel·lo (40%), Macabeo (24%), Parellada (24%),
Chardonnay (12%).

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

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: 11,5 % by Vol.

Free SO₂: 15 - 25 mg/l.

Total SO₂: ≤ 120 mg/l.

Volatile acidity: ≤ 0,3 g/l.

Sugar: 7 – 9 g/l

