



**PRIVAT**  
ORGANIC CAVA

## Designation Of Origin

Cava.

## Vintage

2020

## Eco-certified

CCPAE

## Ageing

Minimum of 15 months in bottle, before disgorgement.

## Varietals

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

## Type of bottle

Cava, green bottle anti V, 75 cl.

## Winemaking

Made from selected grapes from vineyards protected by the Cava Designation of Origin and organically grown. Vinification of the free-run must, under controlled 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 yellow color, with slight greenish hues. Clean and bright.  
Dispersion of fine bubbles, with crown formation.  
Clean, fresh and fruity aroma.  
Slightly fruity flavor, with a touch of acidity and a good balance.  
Smooth and long in the mouth..

## Analysis

ABV: 11,5 % by Vol.  
Free SO<sub>2</sub>: 15 - 25 mg/l.  
Total SO<sub>2</sub>: ≤ 120 mg/l.  
Volatile acidity: ≤ 0,3 g/l.  
Sugar: 7 – 9 g/l  
pH: 2.98 – 3.01  
AT: 3.5 – 3.9 g/l



**Privat Brut Reserva**

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