

Designation of Origin

Cava.

Vintage

2020

Eco-certified

CCPAE

Vegan-certified

European Vegetarian Union

Ageing

Minimum of 15 months in bottle, before disgorging.

Varietals

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

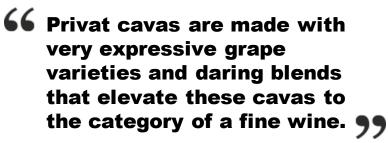
Winemaking

Made from selected grapes from vineyards protected by the **Cava** Denomination of Origin and **organic farming**.

Vinification of the free-run must, under controlled fermentation.



Privat Brut Nature Reserva



Jose Antonio Montilla - Winemaker.

Tasting Note

Pale yellow color, with slight greenish hues. Clean and bright. Release of fine bubbles, with crown formation. crown formation.

Clean, fresh and fruity aroma.

Slightly fruity flavor, with a touch of acidity and good balance.

Smooth and long in the palate.

Analysis

ABV: 11,5 % by Vol. Free SO₂: 15-25 mg/l. Total SO₂: \leq 120 mg/l. Volatile acidity: \leq 0,3 g/l Residual sugar: 0 – 2.5 g/l. g/l.

pH: 2.98 – 3.01 AT: 3.5 – 4.0 g/l









