

AA PRIVAT

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“The initiation to the organic and vintage era in the world of cava”. J.M. Pujol-Busquets



Technical sheet:

Type of cava	Brut Nature Reserva Organic certified
Available in	375 ml, 750 ml, 1500 ml, 3000ml (Magnum, Jeroboam)
Grape varieties	Pansa Blanca (Xarel·lo), Macabeu, Parellada
Vintage	2014
Fermentation	Stainless steel vats
Ageing	15-27 months
Alcohol by volume	12% vol.
Residual sugar	0 g/l
Soil type	Sauló (sandy granitic)
Altitude	150-300 m
Orientation	Southeast
Rainfall	600 mm/year

Winemaking:

Harvest is carried out manually in small boxes at the optimum moment of ripeness for each of the varieties. The grapes are lightly pressed to only extract the first pressing must, and then the fermentation is done in separated vats. Made through the traditional method, this cava has been aged on its lees for a minimum of 15 months and is released on the market just after being disgorged.

Wine tasting note:

Sight: Pale yellow with green hues.

Nose: Aromas of white fruit (apple), citrus and green almond.

Palate: Light and fresh on the palate, recalling the aromas of white fruit. Integrated bubbles and delicate aftertaste.

Prominent Awards and References:

AA PRIVAT 2014

Guía Peñín 2017 – 90

Wine Enthusiast 2016 – 88

AA PRIVAT 2013

Guía Peñín 2016 – 89

Wine Enthusiast 2015 – 88

Wine & Spirits Magazine 2015 – 88 'Best Buy!'

International Organic Wine Award/Bioweinpreis – 90