

CAVA JOVANI

DES DE 1999

AMAR BY JOVANI ✦

Gurada Superior Rserve Brut Nature Organic

Close your eyes and imagine the freshness of the Mediterranean in the morning, the aromas of the Garraf massif of pines, bushes and aromatic herbs, that soft saline breeze on your face... For us, this cava transports us directly there. And it is made in a unique way. Part of the Xarel·lo grapes come from Garraf where our mother spent the summer and we were taken to the beach as children. The wine is previously fermented and aged in barrels and that gives it a unique complexity in aromas. When you open it, you quickly discover the fresh and fruity notes and when you taste it, a combination of toasted, malic and citrus fruits are added without losing that salinity typical of Xarel·lo del Garraf. Amar is the cava tribute to our mother, an intense, fruity and very Mediterranean cava, which always makes us feel as if we were on a sunny day by the sea.

TASTING NOTE

Bright with greenish reflections. Abundant and fine bubbles. The first thing you notice is the freshness and salinity that season the notes of white flowers and crisp green apple. And little by little, vanilla and toasted nuts appear. In the mouth it is broad, unctuous and very marine.

Aromas



*Caves de llegua crivanes
Serrans Jovani*

JOVANI VINS SA

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Varieties: Xarel·lo, Macabeo and Parellada + Xarel·lo from Massis del Garraf aged in barrels

Aging: From 18 to 27 months

Production: 10,000 bottles per year

AWARDS

9.64 points in the Catalunya Vins Guide 2023