

CAVA
JOVANI
DES DE 1999

 JOVANI CUVÉE ✦

Gurada Superior Rserva Brut Nature Organic

To make our Brut Nature Cuvé we select the best grapes, the highest quality since we will not leave any residual sugar and we know that the sweetness balances the acidity. That is why we need the tastiest, ripest and fruitiest grapes that allow us to obtain a dry cava, without sugar, but delicious in the mouth. And so it is, intense, fresh and fruity.

TASTING NOTE

Fine and constant bubbles perfectly form the crown. The nose is fresh, crisp with aromas of green apple and lime, wrapped with memories of pastries. In the mouth, light, refreshing and with a very pleasant finish perfumed with white flowers.



Aromas



Variedades: Xarel·lo, Macabeo y Parellada

Crianza: De 15 a 27 meses

Producción: 20.000 botellas al año

TEST IT

It is a cava that grows when you combine it with seafood, fish and smoked or salty appetizers. It is perfect with salad, with anchovies, clams or cockles. But our favorite is with oysters.

ES-ECO-019-CT
AGRICULTURA UE



*Caves de llegues criances
Sermans Jovani*

JOVANI VINS SA

Les Conilleres 1 - 08732 Catellví de la Marca - Barcelona
www.cavajovani.com - hola@jovanivins.com - 93 891 97 35