

JANA MAR BRUT NATURE RESERVA:

Vinos de Altura produces cava in the heart the Appellation CAVA in Sant Sadurní d'Anoia, Barcelona, Spain. Our professional past brings us to the nostalgia of wanting to be at the forefront of the most selected cavas not just for our style but also for our wine making method as none of our bottles leave the cave before 30 months of aging and it's only disgorged upon order requests, insuring the maximum freshness and elegance as possible.

JANA MAR
FRONTAL



After a careful selection of traditional grapes Xarel.lo, Macabeo and Parellada, it is gently pressed to extract the best run juice that is later fermented at low controlled temperatures with its lees to extract the best quality out of it.

The second fermentation and aging is made in bottles following the Champenoise method for at least 30 months to obtain its extreme finesse and elegance well known for our consumers.

Color: *Straw yellow color with new gold edges, subtle and rich bubbles forming foam in the surface showing its aging and elegance.*

Nose: *Nice apple and butter perfume with a subtle ocean breeze.*

Body: *Balanced, vibrant and fresh, keeping good acidity with a velvety feeling.*

After Taste: *Subtle and classy nuances.*

Varieties:	Xarel-lo: 40%, Parellada: 35%, Macabeo: 25%
Vintage:	2017
Tirage:	2018
Aging:	Reserva: 30 months approx.
Disgorgement:	Upon order.
Sugar:	Residual <1.5g/l sugar.
Service T°	4°C – 5°C
Alcohol:	11.5%Vol

5*** TO BEST QUALITY-PRICE OF SPAIN**

