



PRESS RELEASE

The Cava D.O. Teams Up with François Chartier, the World's Premier Expert in Molecular Harmonies, to Study Cava's Gastronomic Versatility

- **The Cava D.O. Cava and the gastronomic researcher, a pioneer in the study and creation of culinary harmonies, have joined up to scientifically demonstrate that Cava is a unique wine boasting an infinite number of these congruous combinations.**
- **François Chartier will conduct a scientific and organoleptic study of the aromas of different types of Cava, and will create a World Food Map linking each variety of Cava to national and international ingredients and dishes, ranging from the Mediterranean diet to the cuisines of Japan, Peru, Mexico and USA.**



Vilafranca del Penedès, October 2019.-

The Cava D.O. and the Canadian scientist François Chartier, internationally recognised as the premier expert in flavours and harmonies, have united to **scientifically show that Cava is an ideal wine to accompany flavours from all over the world, and create perfect harmonies not only with certain dishes, but with complete meals**, on both special occasions and a daily basis.

This collaborative effort, characterised by its high level and standards, is backed by the Cava Regulatory Council **to publicise the qualities of Cava and to uphold it as a quality sparkling wine that can be used to generate universal harmonies**; that is, it may be perfectly combined with the infinity of flavours around the world.



Boasting a stellar career in gastronomic science, François Chartier will carry out a scientific and organoleptic study of the dominant molecules (aromas) of four types of Cava, differentiated by their aging: Cava (more than nine months), Cava Reserva (more than 15 months), Cava Gran Reserva (more than 30 months) and Cava de Paraje Calificado (more than 36 months). Chartier will determine the molecular profile of each one, and link them to ingredients and foods sharing the same elements, thereby establishing **perfect gastronomic harmonies**.

These ingredients and foods will be drawn from five of the world's leading cuisines, all of them focuses for Cava: the Mediterranean diet, Japan, Peru, Mexico and the USA. The study of these five types of foods will be illustrated on a World Food Map, and combined with an analysis of the different types of Cava, to identify all the possible combinations and **demonstrate the versatility of this high-quality sparkling wine, capable of gracing the very best tables around the world**.

This alliance with Chartier, one of the world's most renowned authorities on flavour and gastronomic combinations, evidences the Cava D.O.'s commitment to expressing all of Cava's culinary flexibility, being the perfect accompaniment for hot and spicy foods, and extreme flavours, but also traditional cuisine, creating appetising synergies **yielding new flavours, demonstrating that the sum of Cava and cuisine is greater than its parts**.

The results of this study will be released in early 2020.

François Chartier, creator of harmonies

Canada's François Chartier, who currently resides in Barcelona, is recognised internationally as one of the ground-breaking researchers in the field of aromatic recipe creations and the aromatic harmonies between different wines and dishes. World-renowned critic Robert M. Parker Jr. has called Chartier "A true genius!", while Ferran Adrià and Juli Soler, of El Bulli, consider him "the number one expert in flavours." He is the author of the 2010 award-winning book *Taste Buds and Molecules: The Art and Science of Food, Wine, and Flavor*

Instagram | @cava.do

Twitter | @DO_Cava

Facebook | facebook.com/crcava

www.docava.es

For more information:

(complete information)

DENOMINACIÓN DE ORIGEN
CAVA

