

D.O. CAVA

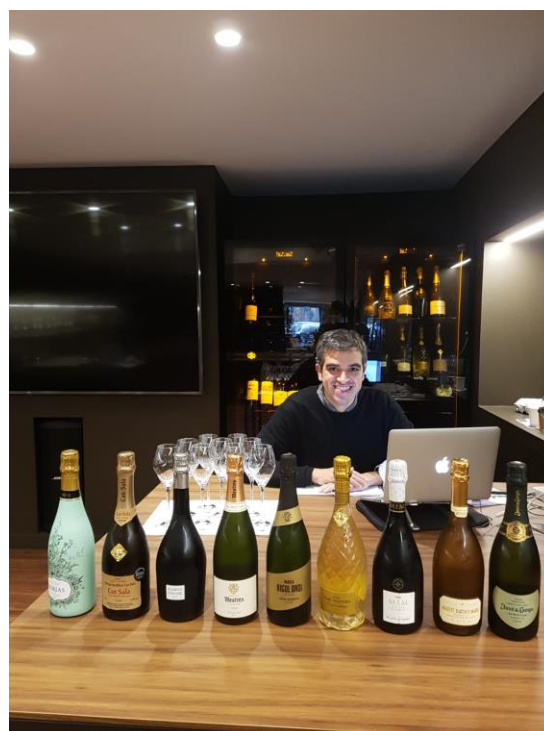
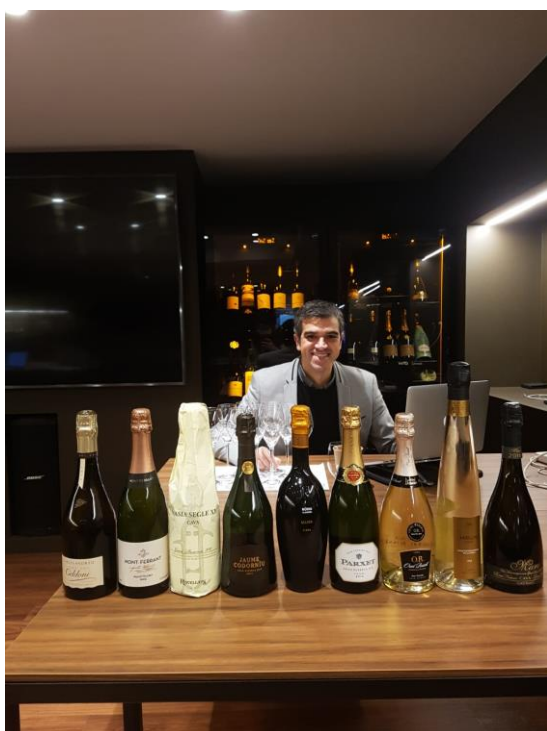
PRESS RELEASE

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D.O. Cava welcomes more than 60 influential wine professionals for the first “Cava Excellence Tour”

The online tasting, conducted by sommelier Ferran Centelles together with Javier Pagés, Chairman of the D.O. Cava, focused on the quality of the Spanish sparkling wine par excellence

A total of 18 exceptional Cavas de Guarda Superior were tasted, divided into two sessions, demonstrating the outstanding calibre of D.O. Cava



Ferran Centelles with the 18 Cavas tasted today

Vilafranca del Penedés, 30 November 2020

The prestigious sommelier Ferran Centelles, Spanish correspondent for Jancis Robinson, drinks manager at the Bullipedia, wine educator at Outlook Wine, and member of the tasting panel for Cava de Paraje Calificado, highlighted today in a virtual tasting that **“there is no doubt that Cava is among the best sparkling wines in the world”**. In two sessions that covered the excellence of the Designation of Origin, 18 Cavas de Guarda Superior (Gran Reserva and Paraje Calificado) of exceptional quality were tasted.

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The sommelier stated that “**the winds of change are blowing through the D.O. Cava**”. He pointed out that “under the leadership of the new chairman, Javier Pagés, who took up his post two years ago with renewed energy and a broad vision, **all those involved in Cava have taken courageous decisions, strengthening and driving forward this Designation of Origin to create an image based on appreciation of the region and of quality**”.

During the tasting, the former sommelier from elBulli updated his knowledge of the most exported sparkling wine in the world. He pointed out that one of the key innovations presented by Cava, along with zoning, is the introduction of two new categories: Cava de Guarda for the youngest wines, with a minimum of nine months’ aging, and Cava de Guarda Superior, when the wine is aged for more than 18 months.

The D.O. Chairman stressed during this unprecedented tasting session that “**Cava is quality, sophistication, gastronomy, territory, tradition and unity**”. For Javier Pagés, the Cavas selected for this tasting “represent, individually and as a whole, the strength of a robust and well-established Designation of Origin”. He added that D.O. Cava is “faithful to its past, tenacious in the present, and has its sights set on the future”. Pagés glimpsed “an optimistic future that promises plenty of bubbles to brighten up everyday moments of life, and the joyful get-togethers that they celebrate”. The sector’s strength of unity in overcoming the considerable present and future challenges was also highlighted, as well as the demanding new regulatory conditions that have opened the door to segmentation and zoning, which Ferran Centelles claims is a perfect example of transparency.

In today’s virtual tasting for around 60 prominent sommeliers, distributors, communicators, journalists and Masters of Wine, the following Cavas were tasted: **Barrica Gran Reserva 2015, by Agustí Torelló Mata; Mirgin Exeo Paraje Calificado Vallcirera 2015 by Alta Alella; Cava de Paraje Can Sala 2008 by Can Sala-Vins Família Ferrer; L’Era del Celdoni Gran Reserva 2011 by Carles Andreu; Several Limited Edition Brut Nature Gran Reserva 2008 by Cavas Varias; Jaume Codorníu Gran Reserva 2013 by Codorníu; Mare Brut Nature Gran Reserva 2016 by Giró Ribot; Singular Gran Reserva Brut Nature 2016 by Juvé & Camps; Gran Reserva Brut Nature 2014 by Maria Rigol Ordí; Visol 2013 by Mestres; Agustí Vilaret Gran Reserva 2008 by Mont-Ferrant; Reserva de la Propietat 2014 by Oriol Rossell; Blanca Cusiné Gran Reserva Brut Nature 2012 by Parés Baltà; Gran Reserva 2014 of Parxet; Paraje Calificado Can Bas Gran Vintage 2014 of Pere Ventura; Gran Reserva Masia Segle XV Brut Nature 2011 of Rovellats; Núria Claverol Allier Cava Gran Reserva 2014 of Sumarroca; and MIM Natura Blanc de Noirs 2014 of Vins el Cep.**

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With more than 60% of international sales, Cava is the Spanish D.O. that exports the most wine: its 370 associated wineries are present in over 100 countries. The D.O. encompasses more than 38,000 hectares of vineyards and more than 6,800 winegrowers. Cava is quality sparkling wine that harmonises perfectly with every type of gastronomy, and is made using the traditional method, with a strict commitment to origin, land, and sustainability.

Website: www.Cava.wine

Facebook: <https://www.facebook.com/crCava/>

Instagram: <https://www.instagram.com/Cava.do/>

Twitter: https://twitter.com/DO_Cava

YouTube: <https://www.youtube.com/c/doCava>

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