

# D.O. CAVA

PRESS RELEASE

## **The production of Cavas de Guarda Superior of the D.O. Cava will be 100% organic by 2025**

**Spain's most exported Designation of Origin announces a turning point in sustainability as a result of its new regulations, the most demanding in the world for quality sparkling wines made using the traditional method.**

**The new Master of Wine, Álvaro Ribalta, moderated a pioneering roundtable focused on organic and biodynamic viticulture and oenology in Cava, a joint effort by D.O. Cava to “guarantee the conservation of the territory and the future of the sector for generations to come”.**



**Vilafranca del Penedès, April 2021** - The D.O. Cava has announced today that by 2025 the production of **Cavas de Guarda Superior**, a category of the highest quality that includes Cavas Reserva (minimum 18 months of ageing), Gran Reserva (minimum 30 months of ageing) and Cavas de Paraje Calificado (from a specific area and with a minimum of 36 months of ageing), **will be 100% organic.**

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This milestone is the result of the demanding new regulations that the D.O. Cava has introduced, the most exacting standards in the world for quality D.O. sparkling wines made using the strict traditional method. With their enforcement, the D.O. Cava strengthens its qualitative foundations by committing to 100% organic, long aging, vineyards with a minimum age of 10 years, production limited to 10,000 kilos of grapes per hectare, mention of the year of harvest on the bottle, and rigorous traceability (guaranteed from grape harvesting to bottling).

All these controls aim to ensure the conservation of the territory and the future of the sector for generations to come, consolidating the growing trend of organic wine, which is also gaining more importance within D.O. Cava itself. Javier Pagés, president, confirms that “D.O. Cava is evolving. The number of bottles of organic Cava produced has now reached 13,780,711 units, 34.09% of which corresponds to Premium organic Cava.” He highlights the considerable effort of the D.O. in promoting organic production. “We know that both the consumer and the market are demanding it. This care and preservation of the territory is something with which we identify closely.”

## **The Cava D.O. towards organic production, for a more sustainable and environmentally friendly world**

The D.O. Cava's firm commitment to ecology and biodynamics was reflected today at the roundtable discussion “The D.O. Cava towards organic production, for a more sustainable and environmentally friendly world,” moderated by Álvaro Ribalta Master of Wine.

During the session, in which five organic and biodynamic wineries from DO Cava took part, representing the wide range of the appellation, the most important aspects of ecology applied to the vineyard and winery were analysed, from soil management to marketing, concluding that its benefits are extraordinary.

Special emphasis was placed on relevant issues already being actively discussed in D.O. Cava, such as the conservation and development of terroirs, biodiversity and landscapes, responsible water management, and the measurement and reduction of the carbon dioxide footprint or greenhouse gases that affect global warming. The benefits of using recyclable and compostable materials in both bottles and packaging (recycled paper, non-polluting inks and plant-based plastics, among others) were also addressed.

The speakers who brought their considerable experience and knowledge to the roundtable were Eva Plazas (Vilarnau oenologist), Mireia Pujol-Busquets (Alta Alella assistant manager), Salvi Moliner (Oriol Rossell oenologist), Marta Casas (Parés Baltà oenologist), Toni Cantos (Juvé &

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Camps oenology director) and Isabel Vidal (vine and wine sector spokesperson for the agricultural union, Joves Agricultors i Ramaders de Catalunya).

## **D.O. Cava, committed to origin, land and sustainability**

With more than 60% of sales to the international market, 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 harmonises perfectly with every type of gastronomy, and is made using the traditional method, with a strict commitment to origin, land, and sustainability.

**Web:** [www.Cava.wine](http://www.Cava.wine)

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