



## **Add a Sparkle to October with the acclaimed Cava Discovery Week**

Saturday 16<sup>th</sup> October marks the start of Cava Discovery Week in the UK and wine lovers across the capital are invited to sample an array of the best quality Cava at a selection of London's restaurants and bars.

This is the second time that Cava Discovery Week has run in the UK and the aim of the week is to educate wine lovers about Cava and highlight the versatility of this high-quality Spanish sparkling wine.



From Saturday 16<sup>th</sup> to Sunday 24<sup>th</sup> October, venues across London – including the celebrated Brindisa, Camino, and Lobos Tapas – will join a UK-wide campaign to champion Cava as a high-quality Spanish sparkling wine that is incredibly versatile when paired with food. Over this time, these restaurant partners will offer a variety of different Cavas for diners to try by-the-glass as well as exciting food pairings suggestions to provide new tasting experiences for wine lovers in the capital. While Cava is well-suited for Spanish and Mediterranean food menus, the program will showcase brand new ideas for food pairings, as well, with unexpected cuisines that aren't always associated with Spanish or sparkling wine.



In addition to these special in-house promotions, select establishments will run competitions and giveaways on social media, providing some digital Cava fun for engaged audiences online.

Produced using Spanish grapes in the traditional method, Cava is available in a variety of styles, from Cava de Guarda, which is bursting with freshness, and a range of Cava de Guarda Superior from Reserva with depth and freshness, through to Gran Reserva with great aromatic intensity and Cava de Paraje Calificado, the top-level Cava which is produced from vines in a specially selected place and aged for 36+ months. The world-renowned production style lends itself to an increased complexity and finesse, while the unique and native grape varieties used in Cava, such as Macabeo, Parellada, and Xarel-lo, bring a Mediterranean character and finesse to the wine.

On the evening of Monday 18<sup>th</sup> October, there will also be an opportunity for wine enthusiasts to join Jimmy Smith at The West London Wine School for a cross-category Cava tasting. Tickets can be found here: <https://www.localwineschool.com/west-london/celebrating-cava/>

You can find out more about Cava Discovery Week and the restaurants and wineries who will be participating at <https://www.cava.wine/en/cava-discovery-week-united-kingdom/>

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#### **About D.O. Cava**

With more than 60% of international sales, Cava is the Spanish D.O. which 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 a quality sparkling wine that pairs perfectly with every type of food, and is made using the traditional method, with a strict commitment to origin, land, and sustainability.

To learn more, visit [cava.wine](https://www.cava.wine) and follow on social media channels:

Facebook: [facebook.com/do.cava](https://www.facebook.com/do.cava)

Instagram: [instagram.com/cava.do](https://www.instagram.com/cava.do)

Twitter: [twitter.com/docavauk](https://twitter.com/docavauk)

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