

D.O. CAVA

2025: A Landmark Year for D.O. Cava with 100% Organic Cava and Exciting UK Campaign

[London, 2025] – The year 2025 is set to be a groundbreaking year for D.O. Cava, as it proudly announces that Cava de Guarda Superior released from this year onwards is now officially 100% organic. This milestone underscores D.O. Cava's commitment to sustainability and quality, ensuring every bottle meets the highest organic standards. The introduction of mandatory quality stamps, certified by the Cava regulatory council, further enhances consumer confidence. These stamps, which include Cava de Guarda and Cava de Guarda Superior categories, guarantee full traceability and signify both origin and quality.



D.O. Cava includes Integral Producers, a select group of wineries managing the entire production process on their estates. Recently, Mastinell and Ondarre wineries joined this exclusive group, bringing the total to 17. These wineries bear the "Integral Producer" seal, indicating they press and vinify 100% of their base wine and Cava on their own property.

The "Integral Producer" seal is reserved for Cavas made entirely on the same

estate, ensuring compliance with strict D.O. Cava standards. Choosing bottles with this stamp assures consumers they are selecting Cavas pressed and vinified on the winery's property.

Adding to the excitement of 2025, the UK market is gearing up for a series of dynamic events designed to engage and educate both trade professionals and consumers. The UK campaign will kick off with trade masterclasses in the spring, offering in-depth insights into D.O. Cava's unique qualities. Later, the Cava Residencies will feature partnerships with premium restaurants, aiming to establish Cava as the sparkling wine of choice in London's top dining spots. These residencies will include curated food pairings, exclusive chef's table events, and enhanced Cava listings, promising to elevate the dining experience and showcase Cava's versatility.

As part of the Cava Residencies, educational sessions will provide an immersive experience for sommeliers and on-trade, deepening their understanding of D.O. Cava's rich heritage and innovative practices. Cava Discovery Week will return with a focus on exclusive, premium events, inviting both seasoned enthusiasts and newcomers to explore the diverse range of Cavas available throughout the capital.

The year will culminate with a grand tasting in the autumn, featuring educational masterclasses and a press event highlighting D.O. Cava's organic initiatives and exceptional quality. This event will serve as a testament to the brand's commitment to sustainability and innovation, offering attendees a unique opportunity to experience the finest organic Cavas.



As D.O. Cava embarks on this exciting journey in 2025, it remains dedicated to providing consumers with the best possible Cava experience through its commitment to organic production and quality assurance, setting the standard for sparkling wines worldwide.

-ENDS-

NOTES TO EDITORS

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D.O. Cava, commitment to origin, land and sustainability

With international sales of more than 70%, Cava is the Spanish D.O. that has the highest exports. The Cava industry brings together over 38,000 hectares of vineyards and more than 6,200 winegrowers, and its 349 associated wineries are present in over 100 countries. Cava pairs harmoniously with every type of gastronomy, and is made using the traditional method, involving a strict commitment to origin, land and sustainability.

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