



D.O. CAVA EMBRACES 100% ORGANIC PRODUCTION FOR CAVA DE GUARDA SUPERIOR



[London, 2025]: D.O. Cava is excited to announce a significant step forward in its commitment to sustainability and excellence. Beginning with the 2022 harvest, all Guarda Superior Cavas (Reserva, Gran Reserva, and Paraje Calificado categories) have been produced exclusively from 100% organic-certified vineyards. This significant step means that all Cavas de Guarda Superior launched from 2025 onwards will be 100% organic. This initiative reflects a deep dedication to nurturing the environment while delivering the highest quality sparkling wines.

Spain proudly leads Europe in organic viticulture, with nearly 110,000 hectares of certified organic vineyards within the D.O. Cava region. This achievement underscores a commitment to sustainable agriculture and positions D.O. Cava as a pioneer in organic wine production.

The organic certification, backed by the European Union, ensures that no chemicals have been used in these vineyards for at least three years, verified through thorough documentation and regular inspections. Additionally, the Catalan Council for Organic Agricultural Production supports these efforts by providing its own certification, allowing the use of organic herbicides while maintaining high standards.

This transition to organic production has been warmly received by both producers and wine enthusiasts. In 2024, sales of organic Cavas soared to 37.3 million bottles, marking a 15.24% growth from the previous year. This trend reflects a growing consumer preference for wines that are as kind to the planet as they are delightful to the palate.

D.O. Cava offers a perfect Cava for every occasion. Whether toasting a special milestone or enjoying a cosy evening with friends, these sparkling wines provide something for everyone. From the lively and refreshing notes of a Guarda Superior Reserva to the rich and complex flavours of a Guarda Superior Gran Reserva, D.O. Cava's offerings are crafted to enhance every moment.

"The future of Cava lies in continuing to focus on quality and the value of the Cava brand," says Javier Pagés, President of D.O. Cava. This vision guides the organisation as it strives to uphold the highest standards in winemaking, blending tradition with innovation to create wines that are both exceptional and sustainable. We have a few samples available, please see below:

- Bodegas Pinord, S.A. Marrugat Millésime Brut Nature Gran Reserva 2019, £17 from [Vinissimus](#)
- Bolet Brut Reserva, £19.99 from [The Winery UK](#)
- Caves Vilarnau, Brut Reserva, £12.80 from [Ocado](#)

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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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