



PRESS RELEASE

The Pinnacle of Cava's Prestige Soars with New Premium-Aged, Qualified Single-Estate Cavas



Vilafranca del Penedès - December 19, 2025. Today, Friday, a panel of leading sommeliers and Masters of Wine is convening at the headquarters of the D.O. CAVA Regulatory Council in Vilafranca del Penedès to evaluate the inclusion of new Cavas constituting the very pinnacle of quality and prestige within the CAVA D.O.: Premium-Aged Qualified Single Estate Cavas. Up to ten new Qualified Single-Estate Cavas could join this select category, requiring a minimum of 36 months of aging in the bottle with their lees. Premium-Aged Qualified Single-Estate Cava is a unique product, originating from a special and specific location – a vineyard and estate whose characteristics (location and terroir) set it apart from the rest. As Javier Pagés, the president of the Cava D.O., explains, Qualified Single-Estate Cava “is synonymous with high quality and uniqueness.” He adds, “It’s a product with its own personality – delicate and very special.” The leading experts participating in the tasting panel are Pedro Ballesteros (MW), Almudena

Comentado [SW1]: *Guarda Superior* → *Premium-Aged / Superior-Aged* (this is the officially recognized higher-aging category)
Paraje Calificado → *Qualified Single-Estate* (a legally defined, top-tier vineyard site)



Alberca (MW), David Forer (MW), and Ramón Francas. The panel also features Oriol Roig, the current technical director of the CAVA D.O., and Francisco González, the former technical director of the CAVA D.O. and a key promotor of Premium-Aged Qualified Single-Estate Cavas.

Premium-Aged Qualified Single-Estate Cavas

Qualified Single-Estate Cavas are synonymous with high quality and uniqueness. As its name suggests, it is a unique product, stemming from a special and specific place – a vineyard and estate whose location and terroir set it apart from the rest. A cava with a distinct personality, delicate and very special. In addition to aging for over 36 months, the other requirements for a Premium-Aged Qualified Single-Estate Cava are:

- Vineyards over 10 years old
- Maximum yield: 8,000 kg/ha
- Manual harvest
- On-site winemaking
- Extraction yield control limited to 48 Hl/Ha
- Vintage-only cava
- Full traceability from the vineyard to market.

Currently, 10 Cavas hold the Premium-Aged Qualified Single-Estate Cava designation.

CAVA D.O.: A commitment to origins, land, and sustainability

With over 70% of its sales coming from international markets, CAVA is one of Spain's leading exporting D.O.s, encompassing over 38,000 hectares of vineyards and more than 6,200 winegrowers. Its 349 member wineries are present in over 100 countries. CAVA, entailing universal harmony in gastronomy, is crafted using the traditional method, with a strict commitment to origins, land, and sustainability.

For more information:

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